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JULY 1983



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**Heading North?
Newport: Its
Residents, Mansions
and America's
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**Heading South?
Tour Florida
Beneath Sea Level
at Pennekamp Park**

**In Key West:
Another Holdout—
The Sponge Fleet**

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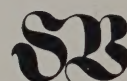
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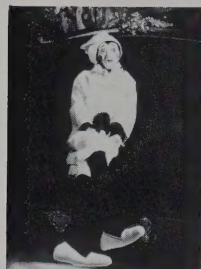
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PALM BEACH LIFE

JULY 1983

VOL. 76, NO. 7



ON OUR COVER: Soft sculpture of Pierrot — the traditional comic character of old French pantomime — is startling contrast to ornate 18th-century sofa and antique Coromandel screen in foyer of Marevento, featured on page 28. Cover photo by Stephen Leek.

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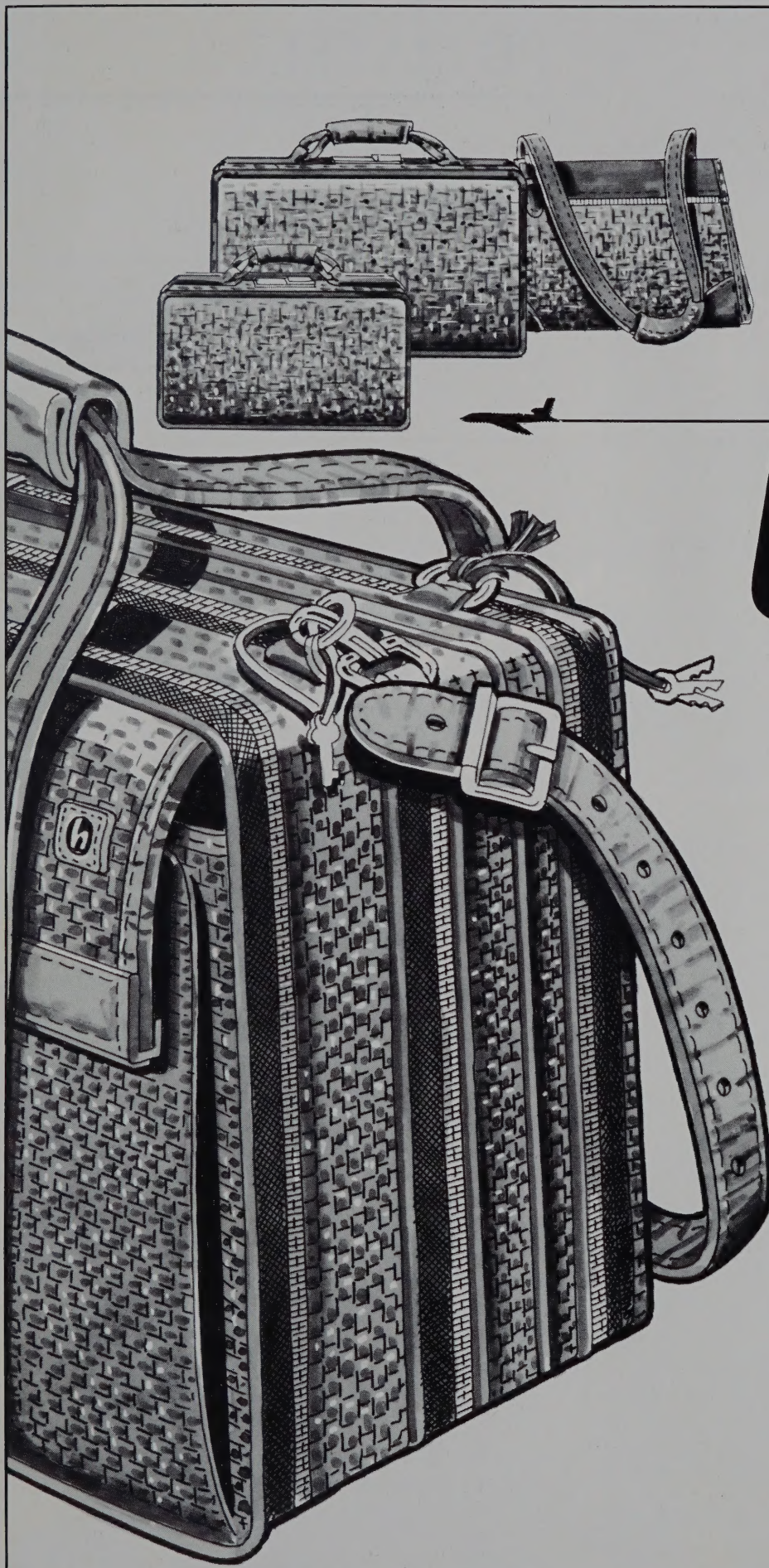
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AGNES ASH

PB DATELINE

This issue of *Palm Beach Life* includes stories on Newport, Key West and John Pennekamp Park, all delightful summer vacation spots.

While most of America goes credit-carding off to these and similar posh or laid-back vacation spots, the less lenient will point their caravans toward college towns. Like pasta machines, Nautilus exercising and wine tasting, taking high school seniors to visit college campuses has become an American obsession.

My own collegiate Triptic includes pamphlets from the University of Alabama, Boston College, Georgetown, the University of Dayton, UCLA, Southern Cal, Princeton, Yale, Notre Dame, Fordham, Georgia Tech, Miami of Ohio, Emory, Vanderbilt, Duquesne and Kenyon College.

After the birth of our first child, we never went to a new city without visiting every campus within a 50-mile radius.

Through the years of colic, sneaker hunting, Friday assemblies, parents' night, swim meets, track meets, football games and teacher conferences I was sustained by a vision of our child posing for a picture wearing a cap and gown with a college diploma tucked securely under his arm.

Twice we were prepared to go on tour of college campuses but were saved from the ordeal when our children picked schools because friends were going there. After applying to the school of their friends' choice, they received immediate acceptances and that ended the school search. As supportive parents respecting their right to make decisions, we went off to Longboat Key to relax on the beach and fill out loan applications.

As it turned out, one of these easy admissions did not stick. Instead of hopping on a plane to research an alternative school, I used a phone for a week to gather catalogs.

The University of Iowa checked out as the right place for a budding writer, so in the middle of January, student and downcoat squeezed into the backseat and we headed north. As it turned out, the Iowa campus was beautifully spread on the banks of the Iowa River. The friendly, open Midwestern faces and the fact that tuition came from farming and industry gave the student community an all-American profile.

But it wasn't all pork chops and potatoes. Just as the catalog promised, Iowa had enormous libraries, a medical complex, three theaters and an art museum, and was the first state university in the country to admit women.

This spring our son was in the graduating class. We returned to Iowa for our big day. Lilacs, dogwood and azaleas were in bloom. It was as beautiful as any prerevolutionary Eastern school I have ever visited.

So to all you parents who are about to visit prestigious colleges and hear the depressing admissions speech about "one in 100 applicants are accepted," take heart.

Someone along the way will say to you, "No matter where you child winds up, it will work out for the best." Listen to that because it is true. It really does, and it does so even quicker if you skip the admissions tours and stay home reading those college catalogs. □



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THE WINE MYSTIQUE

VINEYARD TOURS BETTER IN THE FALL

The pleasure of visiting Europe in the fall, rather than at the height of the summer tourist season, seems obvious enough — especially if you are a wine lover. What better way to remember if 1983 was a good year than to have been there yourself when the harvest was gathered in Bordeaux or the Rhine valley or Tuscany? This is the time of year when wine merchants traditionally flock to the vineyards, to judge the crucial last few weeks of the growing season and to see exactly what the grapes are like as they are cut from the vines. The strength of the dollar against European currencies this year is one more reason to hop on the plane.

Choosing the right week, however, isn't quite as easy as it might seem: Is northern Europe's *fall* mid-September or early November? It depends. In a good year, the harvest may begin in September in warmer spots — even earlier in some sun-baked regions — and may still be going on in Germany until Christmastime. Nor is harvest time the moment when you are most welcomed by busy winemakers — who these days are more likely to resemble a white-coated chemist or an international businessman than the quaint bacchic figure of legend. An entire year of work hangs on a few days of superhuman activity in the fields and at the winery, and visitors can get in the way.

Still, if you have never seen grapes being picked and crushed, you have a great experience ahead of you, even if you are pushed to the sidelines. Otherwise, I would recommend delaying your trip until shortly after the harvest yet early enough to miss the winter rain and fog (mid-October in most regions). The vine leaves will have turned a burnished gold, the pace of life will be relaxed, the crisp autumn air will be filled with the sound of hunters in the woods. There may even be a local wine festival in progress. Just don't wear brown or green if you venture too far outdoors. Those French sportsmen, in their designer camouflage suits, are likely to be rich Parisian businessmen, who each year bag a few of their own number along with the usual deer, partridge, pheasant and wild boar.

Not so long ago, a wine tour called for as much preparation as a state visit by a minor potentate. You asked your wine merchant to write to his suppliers, who in turn wrote or wired the vintners they represented abroad, who in turn wrote back to you with a formal invitation, which — depending on your connections — might include luncheon with Monsieur le Marquis or whomever at the chateau. That sort of thing is still done, if you are in the trade or are a well-known collector.

Today, some advance arrangements are still a good idea, especially if you are keen on seeing a specific property — and again your local wine merchant, working through the shippers, can supply letters of introduction. But most visitors, including many wine buffs, prefer a more casual approach, especially if they are combining winery visits with more conventional sight-seeing. This isn't a bad idea, by the way. I'm afraid that unless you have a specialized interest in the subject, one vineyard or bottling line may soon look very much like another.

(Continued on page 68)



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IN GOOD SHAPE

DIETARY FIBER: GI BUDDY

We are said to possess the stomach we deserve. Since the advent of "refined" milling and "convenient" processed foods early this century, American stomachs have experienced a 25 percent decrease in fiber consumption and an accompanying increase in gastrointestinal (GI) disorders. In our rush to modernity, we emptied our kitchen cabinets of old-fashioned fiber foods and instead filled our bathroom cabinets with new-age medicines. Their job was to treat the GI disorders resulting from our lowered dietary fiber intake.

Among those disorders are hemorrhoids, appendicitis, constipation, diverticulosis, varicose veins, gallstones, spastic colon, obesity, heart disease and cancer of the colon. Although apparently unrelated, these "Deficiency Diseases of Western Civilization" as medical researchers call them, have a direct correlation to each other: (1) They occur in highly developed societies and rarely in economically underdeveloped nations. (2) Their incidence has increased since the Industrial Revolution altered eating and food manufacturing habits.

Modern 20th-century milling methods stripped grain of its heart — the germ — a rich source of protein, vitamins and iron. Air sifters further denatured it by removing virtually all the bran (the fibrous outer coating of the seed). Fine white flour made with this germless grain was highly prized and profitable to manufacturers because of its long shelf life. It was less profitable to those who prized it, for within a short time, serious vitamin deficiency diseases escalated. They were characterized as heart, neurological and gastrointestinal disorders.

Manufacturers hurriedly "enriched" the flour with four essential nutrients: iron, riboflavin (B2), niacin (B3) and thiamine (B1) to partly compensate for the nutrients they destroyed in milling.

Around the same time, a growing food processing industry offered convenience to busy homemakers who were eager to replace "cooking from scratch" with "heat and serve." Except for a few

prophetic voices labeled "faddist," neither homemaker nor processor considered nutritional aspects (*Palm Beach Life*, April 1983) as important as getting out of the kitchen — fast.

Today, more than half the foods eaten by American families are processed and packaged. In *Jane Brody's Nutrition Book* the reporter notes that "50 percent of these manufactured food items didn't exist a decade ago." She also warns that they "have little nutritive value or are so highly processed that



REBECCA WARLICK BARBER

they bear small resemblance to the original farm product."

This processed, highly refined, low-fiber diet that we Western societies embrace does, indeed, give us "the stomach we deserve" replete with hemorrhoids, constipation, diverticular diseases and cancer of the colon — the second greatest cancer killer in America.

The fiber we are missing — hemicellulose, cellulose, pectin, gum, lignin and mucilage — comes from plants: cereals, fruits, vegetables, seeds and nuts. Fiber is a nutrient that is not digested to an absorbable material as is the rest of food. It actually comes from the cell walls that give plants their firm structure. While not always readily visible to the eye, you can see it in vegetable and

fruit peelings, the string on green beans and celery, and the pith in an orange. There is a difference between crude and dietary fiber. Crude fiber is the substance remaining after a laboratory acid and alkaline test. Dietary fiber is the amount of fiber that is ingested in food.

Except for some "processing" by the teeth, fiber is not broken down by enzymes in the digestive tract but passes into the large intestine pretty much intact. It possesses a unique water-holding capacity that aids in the smooth transit of foods through the whole GI tract.

Removing fiber from the diet dries and slows the passage of waste matter through the colon. The subsequent dry, hard, low-weight stool requires excessive contractions (peristalsis) of the colon muscles, weakening them after a number of years. Lack of fiber also changes the bacteria that populate the colon, making them alter bile in the feces. The resulting compounds are believed to account for the eventual development of cancer of the colon.

Dr. Denis P. Burkitt, writing in the *British Medical Journal*, presented a skeptical medical community with evidence that supported his theory that chronic colon disorders — diverticular diseases, constipation, even colon cancer — were, in fact, related to low-fiber diets. His studies showed that bacteria in the colon of those eating low-fiber diets turn normal bile salts (excreted into the colon as waste after performing its digestive function) into two powerful cancer-causing substances called apcholic acid and 3-methyl-cholanthrene.

Dr. Burkitt pointed to anatomical evidence that most tumors occur in the area of the bowel where feces stagnate. When food moves sluggishly through the gastrointestinal tract, it is believed to promote the retention of these cancerous substances.

In their book, *Why Your Stomach Hurts*, authors Gary and Steve Null expand upon Dr. Burkitt's thesis: "He believes that a high-fiber diet could pass so quickly through the large bowel that carcinogenic materials in the intestine would have a shorter contact time and

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HEALTHLINE

This month's Healthline is devoted to providing information that, hopefully, might encourage readers to review and reduce the daily salt intake for themselves and their families, particularly their children. We were not born with a preference for salt and it can be "unlearned" as it was acquired by gradually adjusting the amount in your favorite recipes. Removing the salt shaker from the table and eliminating the salting of water in which foods are cooked are also beneficial. Here are some of the things you should know about salt.

Role of Salt in Health: Salt (sodium) is essential to good health. It plays a major role in maintaining blood volume and blood pressure by attracting and holding water in the blood vessels. However, as valuable as sodium is, your body requires very little of it. The National Research Council indicates that a "safe and adequate" sodium intake per day is about $\frac{1}{2}$ to $1\frac{1}{2}$ teaspoons daily for an adult.

Salt In Disease: High sodium intake is one of several factors believed to contribute to high blood pressure (hypertension). Untreated, high blood pressure can lead to heart attack, stroke and kidney disease. It is estimated by the National Institute of Health that some 60 million Ameri-

cans (one in four) have some degree of high blood pressure. And, as a group, we consume an excessive daily amount of salt.

Daily Salt Intake: A Department of Health & Human Services study found the daily sodium intake varied between 4,000 mg and 10,000 mg daily. That's equivalent to 2 to 5 teaspoons every 24 hours (1 teaspoon equals 2,000 mg of salt). This is 20 to 50 times more than the body needs to function healthfully.

Salt Sources: The Salt Institute estimates as much as 50 percent of the national sodium intake is derived from salt or other sodium compounds added to foods during commercial processing. Twenty-five percent is added during home preparation or at the table. The remaining 25 percent occurs naturally in food. Processed (or convenience) foods contain considerable sodium. Most frozen or canned prepared main dishes such as pot pies, ravioli and pizza range in sodium content from 800 to 1,400 mg for 8 ounces (or 1 cup) of the item. Most canned and dehydrated soups contain about 800 to 1,300 mg of sodium in a 1-cup serving. (Soy sauce contains over 1,000 mg per tablespoon — the highest of commonly used condiments.)

What You Can Do: Remember

that unprocessed foods contain less sodium than processed or convenience foods. When you start from scratch you control the amount of salt added. Use onion, garlic or celery powders, rather than salt. Look for condiments and sauces with less sodium; use lemon juice, spices, herbs, paprika, pepper, curry or dill in place of salt. Choose foods without sauces or ask for sauce "on the side" so you can control the amount.

For More Information: The U.S. Department of Agriculture's Food Safety & Inspection Service, in conjunction with the Food & Drug Administration and the Heart, Lung & Blood Institute are offering free copies of: *Sodium — Think About It*. Copies can be obtained by writing to: The Consumer Information Center, Pueblo, Colorado 81009.

A U.S. Department of Agriculture publication listing the sodium content of 789 food and nonprescription drug items called *The Sodium Content of Your Food* is available for \$4.25 per copy from: The Consumer Information Center, Department EE, Pueblo, Colorado 81009.

Copies of *Cooking Without Your Salt Shaker* are available for \$4.50 per copy from: The American Heart Association, 7320 Greenville Ave., Dallas, Texas 752311.

less opportunity to promote the development of cancer." Many laboratory studies have shown that fiber can protect the colon from cancer by its ability to bind with cancer-causing chemicals and flush them from the digestive tract.

While hemorrhoids, diverticulosis, constipation and spastic colon (among others) are not as life-threatening, they are more common and seriously debilitating. It is also well known that colon cancer is seen most frequently in persons who suffer from these chronic disorders. Oddly, until recently such sufferers have been treated with low-fiber diets in the mistaken belief they reduced "irritation" to the large intestine. It wasn't until several overseas studies proved otherwise that this was finally reversed.

There are some major points to remember when adding fiber to your diet.

1. Don't add fiber all at once. Like exercise, it should be a gradual process. A diet containing more fiber than you normally eat can create intestinal gas. *New York Times* columnist Jane Brody explains that intestinal bacteria "can

ferment some of the polysaccharides in various fibers to produce such gases as carbon dioxide, hydrogen, methane and volatile fatty acids." Aside from the social implications, it is not an on-going problem but a temporary one that will subside in a few weeks when your intestinal bacteria adapts to the new menu.

2. Spread your fiber intake over three meals and don't get it all from only one source. There are different fiber types with different properties. You need a variety. *Prevention* magazine reporter, Debora Tkac, advises that "the fibers in cereal grains are much higher in the substance hemicellulose. It adds bulk to the diet and is responsible for speeding up food passage through the digestive system — sometimes in half the time. Bran fiber is best known for its power to alleviate constipation. Fruits and vegetables, on the other hand, are rich in pectins and gums. Fibers found in foods such as oats, dried beans, peas and fruits have been found to help control cholesterol and blood sugar levels in the body."

3. Don't buy bottles and jars of fiber

pills or tablets. They are a waste of money. Dr. Peter Van Soest, Professor of Animal Nutrition at the New York State College of Agriculture and Life Sciences at Cornell University points out that "considering the fineness and size of these pills, you'd have to eat a whole bottle of them to get any benefits!"

4. Avoid refined and processed foods. Genell Subak-Sharpe, author of *The Natural High Fiber Life Saving Diet*, advises that "returning to a diet of mostly unprocessed foods not only restores fiber to your diet, it also costs less and tastes better." It doesn't mean spending hours in the kitchen either, she insists. "It takes no longer to wash and steam fresh broccoli, for instance, than it does to cook the frozen, and the flavor, color and texture of the fresh are vastly superior."

Peeling, chopping, paring and dicing all destroy the fiber of fruits and vegetables. Our garbage disposals are "healthier" than we are — filled as they are with the peelings from potatoes, ap-

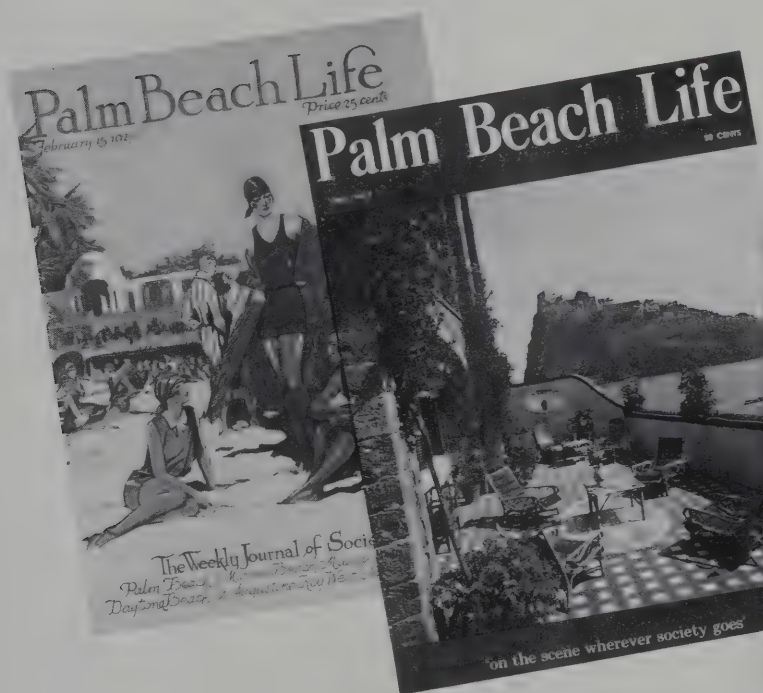
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PALM BEACH LIFE

FIRST EDITIONS

Ten years in the writing, Norman Mailer's "big" novel is with us at last, amid a flurry of publicity unusual even for the book business. The question, however, some readers are bound to ask is: "Does the novel live up to its billing?" Called *Ancient Evenings* (Little, Brown, \$19.95), the novel is not for casual perusal, but rather demands close attention. Otherwise, Mailer has said, people are likely to be confused. In seven parts, the book takes us back 3,000 years to daily life in the 19th and 20th dynasties of ancient Egypt, concentrating on the reincarnation of Menenhetet as a chariotteer, a general, a harem master and a high priest.

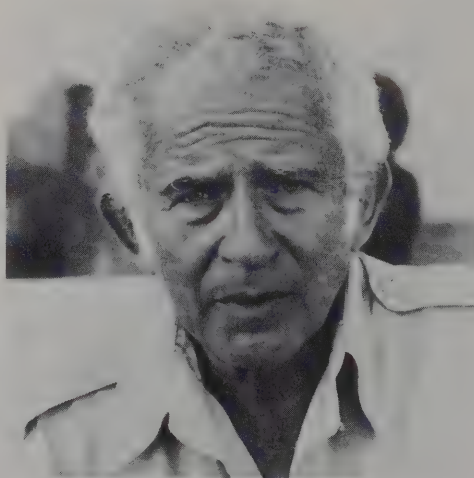
The book's tone is established in its opening sequence by a recital of the Isis-Osiris myth, and myth, magic and a preoccupation with the afterlife are woven throughout Mailer's strange tale. Not only is attention paid to the gods of myth who play a powerful role, but also to the living gods — the pharaohs and their consorts. Because, as gods, they are freed from ordinary restraints, they engage in sexual athletics on an exceptional scale.

Mailer's writing is brilliant and his ability to convey a sense of what pagan life must have been like is truly impressive. Some readers, nonetheless, will feel baffled if they are asked to state the meaning of the novel — especially since its plot line is so devious. For those readers I advise they concentrate on the sparkle of Mailer's imaginative prose — his set-pieces that paint ancient society and the subtle changes wrought by reincarnation.

Hell hath no fury, they say, like a woman scorned. And that fury can be both wicked and funny if the writer has the comic capacity of Nora Ephron, as she demonstrates in *Heartburn* (Knopf, \$13.95), her first novel. A celebrity journalist, Ephron was married to Carl Bernstein, a *Washington Post* reporter who gained his fame as a Watergate investigator. Their well-publicized romance seemed to be made in heaven. The union, however, turned sour when

Ephron's husband fell for another woman — an attachment Ephron discovered when she was seven months pregnant with her second child.

Her novel is a fictionalized account of the breakup of the marriage. Only the burnished dialogue is fanciful, although Ephron has bestowed cover names on herself, her husband and others in her antic cast. Immensely readable, the short novel will not only entertain you, but it also will give you some insights



RENATE PONSOLD

Life in the 19th and 20th dynasties of ancient Egypt highlights Norman Mailer's novel.

into the world inhabited by famous journalists. There's a laugh on almost every page.

I thought I had read enough about Jean Harris, the Madeira School headmistress, who is now imprisoned for the death of Scarsdale diet doctor, Herman Tarnower. It seemed like quite a simple killing, with jealousy the motive. But Shana Alexander takes a somewhat different perspective in *Very Much a Lady: The Untold Story of Jean Harris and Dr. Herman Tarnower* (Little, Brown, \$17.50). The fruit of many interviews with Harris and a decided sympathy for her, the book gives credence to Harris' story that she visited her two-timing lover not to shoot him, but to kill herself out of a very deep despair.

Concentrating on the psychological dynamics of the relationship, Alexander

probes Harris' life and Tarnower's search for upward mobility with keen insight. She also retells the main facts of the murder trial and casts some doubt on the wisdom of the guilty verdict. Her book is certain to raise questions and to give Harris the benefit of a number of important doubts. Most of all, though, Harris appears less evil than she has been painted in other accounts of her trial.

While I am on the subject of murder trials, let me tell you about an account of one that surely you will not want to miss. It is a fascinating wrap-up of the proceedings last year against Claus Von Bulow for the death of his heiress-wife Sunny. Entitled *The Von Bulow Affair* (Delacorte, \$16.95) and written by William Wright, the book provides interesting background material on Sunny's first marriage (to an Austrian prince) and on Claus' life before and after he met Sunny.

Wright has interviewed everyone in sight — Sunny's son and daughter from her first marriage, her mother, Claus and many others. In addition, there is a deft recital of the Newport, R.I. trial, tidbits of which we all read about in the newspapers. It seems that Sunny's grown children, physician and maid all were suspicious of Claus, but lacked the evidence to finger him to authorities. Wright's book tends to support the jury's finding that Claus was guilty of twice trying to do his wife in. The case is now on appeal.

Given the social position of the principals and bizarre nature of the evidence — insulin injections as the presumed cause of Sunny's irreversible living-death — Wright's book is almost certain to attract a big readership and provoke much discussion.

Back to fiction for a moment, so I may tell you about an exceptionally moving novel that follows the plight of a Jesuit priest in today's world and the difficulty he encounters in serving both God and man when old creeds seem outdated. The book is Joseph Pintauro's

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State of Grace (Times Books, \$14.95) and it concerns Thomas Sheehan, who forms an attachment for a rather lonely woman, Katelyn.

Perhaps because Pintauro is a former priest, the novel portrays the budding relationship and the conflicts it engenders with uncommon sensitivity. Pintauro is careful to fill in the background so that the development of friendship into affection occurs naturally, and both protagonists emerge as real people who engage our sympathies. It's a fine novel and one that sheds light on the travail in the Catholic Church.

We all know and like Dick Francis, the British gentleman jockey and writer of thrillers, don't we? Well, the good news is that there is more from his type-writer to admire — his 23rd novel called *Banker* (Putnam, \$14.95). It is set, as you may guess, in the horse-racing world with a touch of banking thrown in for good measure. The chief protagonist is Tim Ekaterin, a young London merchant banker whose life is "organized and simple," until he is invited for a day of racing at Ascot. There he is introduced to Calder Jackson, a well-known horse healer whose life he saves; he also

falls in love with Judith, his boss' wife. Furthermore, in that eventful day Tim meets Sandcastle, the famous racehorse.

From that point, the plot twists and turns as Tim is asked by his bank to investigate a request for a large loan from a stud farmer, who wants to acquire the horse. The loan is arranged, but the horse in his initial year sires defective foals. Tim presses an investigation and uncovers some bizarre goings-on that endanger his life.

Although the plot may seem complicated, Francis handles it with commendable dispatch. His style is crisp and engaging, and you'll definitely want to put this book on your preferred list.

Your preferred list this month should also include William Manchester's masterly account for the first 58 years of Winston Churchill's life. Titled *The Last Lion: Winston Spencer Churchill; Visions of Glory; 1874-1932* (Little, Brown, \$25), the book focuses on its hero as a statesman and politician while stressing his moral and personal courage, his fine-tuned wit, his strong self-centeredness, his bulldog nature and his sharp mind. Manchester shines in his ability to relate his hero to the central

events of his time — the First War, the Russian Revolution, the Irish problem and the growth of Nazism. "But nothing sums him up," Manchester asserts. "He was too many people." Manchester, however, does a superb job of capturing Churchill's essence. Presumably there will be another volume, though this, meanwhile, is tops.

Although Ian Fleming, the original creator of James Bond, is dead, the master spy he created lives on in the work of British writer, John Gardner. His latest is *Icebreaker* (Putnam, \$10.95), and while it may lack the Fleming touch, it does provide some fast-paced and scary reading. The story, in brief, sends Bond to the frozen forests of northern Finland to search out and eradicate a secret neo-Nazi group that engages in world-wide terrorism. Naturally, nothing is quite what it seems, as Bond learns that he is surrounded by deadly enemies from whom he makes various escapes just in the nick of time. Adventure is the name of the game in this suspense thriller — which is adequate for an idle evening.

On the more serious side, let me suggest a fine, mature first novel by

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THOMAS VICTOR

Heartburn, Nora Ephron's first novel gives insight into the world of famous journalists.

Nancy Henderson called *Full of Grace* (Doubleday, \$15.95). It involves Morgan Raybould, a 30-year-old painter who, married for 10 years, agonizes over the decision of whether or not to conceive a child. Would a baby threaten her marriage? Would it cloud her career as an artist? Would it make her a different person? These are all issues raised in the novel, because Morgan's husband is eager, at the outset, to have a child. Be-

cause it deals with contemporary themes, the novel is more than ordinarily engaging. I should add that Henderson has a keen ear for down-to-earth dialogue and a sharp eye for the sensitivities of relationships. I am certain we will hear more from Nancy Henderson.

The conflicts in *Full of Grace* are plainly stated, but those in Elaine Ford's *Missed Connections* (Random House, \$13.95) are less blunt, but still powerful. The novel concerns two sisters, Christine and Anna Scarpa, who live in a largely Italian neighborhood of a Boston suburb. Christine, the more venturesome, leaves home and a boyfriend for the sophistication of Boston; in her absence, Anna, the retiring sibling, falls in love with Sandy, who had been Christine's young man. The family tension mounts when Christine returns home, and Anna cracks under the strain. The ending is, on the whole, upbeat for Christine and Andy. What gives the novel its force is the author's vivid evocation of the pressures, choices and obligations of growing up in urban America.

When empires crumble and fall, there is usually a hidden story of how the

mighty have been corrupted by power. This is certainly the case with the 1974 overthrow of Haile Selassie, the emperor of Ethiopia, who was the supreme being to his subjects. The riveting story of his downfall, the very stuff of tragedy, is told by a Polish journalist in *The Emperor: Downfall of an Aristocrat* (Harcourt Brace Jovanovich, \$12.95). The author, who interviewed Selassie and others in his entourage, is Ryszard Kapuscinski, who tells a remarkable story of decay at the highest levels.

Finally this month I have an old-fashion romance that spans a hundred years and two continents and retells the always interesting story of the rise of modern medicine. This time, the tale is seen through the eyes of a beautiful woman who searches for professional acceptance and for the man she loves. The novel is Barbara Wood's *Domina* (Doubleday, \$15.95). The heroine is Samantha Hargrave, and the author, a surgical technician, has endowed her with genuine authenticity. The book is a page-turner — just ripe for August. □

Nationally known critic Alden Whitman resides in Southampton, N.Y.



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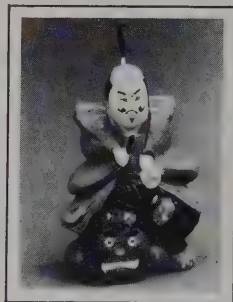
DAYS & NIGHTS

Following is a list of area events for the month of July. Due to advance deadlines, some schedules may change after publication.

THEATER

Actor's Workshop and Repertory Company: *The Fox*.

This is a symbolic drama about the animal nature of man, based on the short novel by D.H. Lawrence. July 22-24, Aug. 19-21; *Going to See the Elephant*. Set in Kansas in the aftermath of the Civil War, the drama examines the fortitude of four women facing a harsh and desolate land. July 8-10, Aug. 12-14; Two one-act plays: *Ex-Miss Copper Queen On a Set of Pills*. An intense study of what happens when hopes and dreams become confused with reality as an ex-beauty queen



Folk Toys of Japan,
Morikami Museum

winds up on skid row; *The Insanity of Mary Girard*. A haunting piece about struggling to keep one's identity by accepting the unacceptable. July 24-26, Aug. 5-7. Evening performances at 8 p.m. Sunday matinees at 2:30 p.m. 308 S. Dixie Hwy., West Palm Beach. 655-2122.

Caldwell Playhouse: *Lunch Hour*. South Florida premiere of Jean Kerr's newest comedy, directed by Joe Warik and starring Pat Nesbit as a zany young wife who thinks she's lost her husband to a marriage counselor's wife. July 12-31. Tuesday through Saturday at 8 p.m., Sunday at 2 p.m. 286 N. Federal Hwy. (inside the Boca Raton Mall), Boca Raton. 368-7509.

Delray Beach Playhouse: *Requiem For a King*. A study of friendship concerning five young girls who form an Elvis Presley Fan Club in High School. Every five years they meet to see how they have progressed. July 15-24 at 8 p.m., Sunday matinees at 2:30 p.m., 950 N.W. 9th St., Delray Beach. 272-1281.

Florida Atlantic University Theater: Summer Repertory '83 presents *Towards Zero*, a mystery by Agatha Christie, July 7, 8, and 16 at 8 p.m. and July 17 at 2:30 p.m.; and *Something's Afoot*, a new murder mystery musical spoof, July 1, 2, 6, 9, 13, 14 and 15 at 8 p.m. and July 3 and 10 at 2:30 p.m. Glades Road, Boca Raton. 393-3808.

Lake Worth Playhouse: *By Jupiter*. A delightful musical production by Rogers and Hart concerning the Amazon women and Greek warriors. Now through July 3 at 8 p.m. Sunday matinees at 2:30 p.m. 713 Lake Ave., Lake Worth. 586-6410.

Little Palm Theater for Children: *Little Red Riding Hood*. The traditional fairytale is adapted for the stage by Russian playwright Yevgeny Schwartz. July 2, 9, 16, 23 and 30. Saturdays at 9:15 a.m. Royal Palm Theater Center, 303 Golfview Drive, Boca Raton. 997-7109.

Musicana Supper Club: *Under the Big Top*. A musical review featuring great tunes associated with circuses and carnivals. Now through Aug. 7. Dinner at 6 p.m. with showtimes varying. 1166 Marine Drive, West Palm Beach. 683-1711.

Burt Reynolds Dinner Theater: *They're Playing Our Song*. A Neil Simon comedy about a songwriter and a

lyricist who get together to write a show. Now through July 3; *George M.* A musical about the life of George M. Cohan, the towering giant of the American musical theater. July 5 through Aug. 21. Curtain at 8:30 p.m. Wednesday and Saturday matinees and Sunday champagne brunch, curtain at 1:30 p.m. 1001 Indiantown Road, Jupiter. 746-5566.

Royal Palm Dinner Theater: *Candide*. A musical based on the philosophy of Voltaire. Now through July 31. Curtain 8 p.m., Sunday curtain 6 p.m., matinees Wednesday and Saturday, curtain 1:45 p.m. 303 Golfview Drive, Boca Raton. 426-2211.

SPECIAL EVENTS

Concepts in Construction: 1910-1980. Survey of the major tendencies in construction art of the 20th century tracing its development from its Russian origin to the present time. Now through Aug. 14. Tuesday through Saturday, 10 a.m. to 5 p.m. Saturday and Sunday, 1 p.m. to 5 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

First Annual Photography Invitational Exhibition. The Art Institute of Fort Lauderdale will present this exhibition consisting of both commercial and fine art photography by selected members of the school's staff, administration and faculty. July 7 through Aug. 3, 8 a.m. to 5 p.m. daily and 8:30 a.m. to noon Saturday. Art Institute of Fort Lauderdale. 463-3000.

Five Centuries of Master Prints. 50 original etchings, engravings and woodcuts from the 15th through the 18th centuries by major artists including Altdorfer, Aldegrever, Durer, Goya, Rembrandt and others. 16 prints from the 19th and 20th centuries by Cassatt, Chagall, Matisse, Picasso and others also will be featured. Now through July 15, 10 a.m. to 4 p.m. weekdays and 1 p.m. to 4 p.m. Saturdays and Sundays. Boca Raton Center for the Arts, 801 W. Palmetto Park Road, Boca Raton. 392-2500.

Folk Toys of Japan. A display of traditional Japanese folk playthings including dolls, kites, wooden toys and more. Now through Aug. 31. Tuesday through Sunday,



Tanya Tucker,
"The Florida Jam"

10 a.m. to 5 p.m. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631.

International Space Week Celebration. Rocket launching and special planetarium and observatory programs are being planned for the week of July 16-24 at the Science Museum and Planetarium. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

Miami Summer Boat Show. Indoor and outdoor exhibits including racing crafts, power and sailboats, both domestic and foreign, and nautical accessories. July 15, 7 to 11 p.m.; July 16, 11 a.m. to 11 p.m.; July 17, 11 a.m. to 9:30 p.m.; and July 18, 1 to 11 p.m. Coconut Grove Exhibition at Dinner Key, South Bayshore Drive and Southwest 27th Avenue, Miami. 666-8515.

Paper Airplane Contest. A competition for model airplane makers. Distance and accuracy will be tested. Semifinalists get the chance to win a car. July 10 with exact time in the afternoon to be announced. West Palm Beach Auditorium. 683-6012, 832-1988.

Recent Work By Walter Delaney. An exhibition of recent watercolors and drawings by Walter W. Delaney,

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including still lifes and Florida landscapes. Now through July 2. Art Institute of Fort Lauderdale, 3000 E. Las Olas Blvd., Fort Lauderdale. 463-3000.

Super Star. A special Aldrin Planetarium show about the sun. July 1 at 6:30 p.m. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

The 25th Annual M. Allen Hortt Memorial Competition and Exhibition. Open to artists living and working in Palm Beach, Broward, Dade and Monroe counties. Judged by nationally known figures in the field of art from other regions. Now through July 3. Fort Lauderdale Museum of Art, 426 E. Las Olas Blvd., Fort Lauderdale. 463-2169.

MUSIC

Fifth Annual Florida Music Festival. Under the direction of Joseph Brooks, the artistic director of Florida Chamber Orchestra Association, 16 concerts will be presented every Wednesday and Saturday at 8:15 p.m. in July. The guest artist series includes Lorin Hollander, pianist; Nikolais Dance Theatre; Busting With Broadway; Patti Allison, soprano along with David Evitts, baritone; and a tribute to Duke Ellington. All at Bailey Hall on the Central Campus of Broward Community College. 3501 S.W. Davie Road, Fort Lauderdale. 563-9606.

The Florida Jam. Tanya Tucker, country music artist, will be featured in this event commemorating Independence Day. July 4, with times to be announced. Palm Beach Fairgrounds Speedway, 9067 Southern Blvd., West Palm Beach. 832-6397.

Pagliacci. A classic opera by Leoncavallo presented by the Palm Beach Opera in conjunction with the Junior Opera Guild both under the direction of Dr. Paul Czongka. It will be staged on the Lawn, South Portico, July 4 at 5:30 p.m. Henry Morrison Flagler Museum, One Whitehall Way, Palm Beach. 655-2833.

LECTURES

An Evening of Live Poetry. Bob Grummond and The Readers will present an evening of original poetry. July 21 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

Ask Your Pharmacist. A lecture program featuring Terry Stambaugh, a representative from the Palm Beach

County Health Department. July 7 at 2 p.m. West Atlantic Branch, Palm Beach County Library System, 7777 W. Atlantic Ave., Delray Beach. 498-3110.

Home Lawn Maintenance. A horticulture seminar sponsored by the Palm Beach County Cooperative Extension Service. July 7 at 7:30 p.m. Mounts Agricultural Center, 531 N. Military Trail, West Palm Beach. 683-1777.

The Pineapple Players Summer Marionette Theater. A seven-week summer workshop program for children 12 and over, culminating in a variety of staged puppet shows. July 7, 14, 21 and 28. Matinees at 1:30 p.m. and evening performances at 7:30 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194, 659-8068.



*House of Refuge,
Hutchinson Island*

Summer Story Hour. An ongoing program for children ages five to eight, Mondays at 2:30 p.m.; Preschoolers ages three and four, Tuesdays at 10:30 a.m.; and toddlers, 18 to 35 months, Thursdays at 10:30 a.m. Now until July 21. West Palm Beach Public Library, 100 Clematis St., West Palm Beach. 659-8010.

FILMS

Friday Film Series. A science fiction film series presented by the Science Museum. Now through July 31 at 7:30 p.m. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

Funny, Familiar, Forgotten Film Festival. Every Wednesday at 2 p.m. July 6 - *Shane*, a classic Western starring

Alan Ladd and Jean Arthur; July 13 - *Houdini*, a biography of the magician starring Tony Curtis and Janet Leigh; July 20 - *Days of Thrills and Laughter*, a compilation of movie clips from the silent film comedies; July 27 - *Detective Story*, one day in a New York precinct starring Kirk Douglas and Eleanor Parker. Southwest County Library System, 8221 W. Glades Road, Boca Raton. 482-4554.

Greenacres Tuesday Films. Tuesdays at 2 p.m. July 5 - *City Out of Wilderness* (Washington D.C.); *The American Spectacle*; July 12 - *Shark*; *John Murr's High Sierra*; July 19 - *In Search of Ancient Mysteries*; July 26 - *Grand Canyon*. Robert Frost's New England. Greenacres Public Library, 6135 Lake Worth Road, Greenacres City. 964-2525.

Lake Worth Library Travel Film Series. Two double features will be presented in July. *John Houston's Dublin*; *Braemar Castle, Scotland*, July 12 at 10:30 a.m.; *Mai Zetterling's Stockholm*; *The Royal Palace, Stockholm*, July 26 at 10:30 a.m. 15 N. M St., Lake Worth. 585-9882.

The Story of Robin Hood. Robin Hood and his band of men battle the sheriff of Nottingham and the unjust English laws from their hideout in Sherwood Forest. July 9 at 2 p.m. West Palm Beach Public Library, in the Lecture Room, 100 Clematis St., West Palm Beach. 659-8010.

Summer Film Series. Florida Atlantic University continues its film series to be presented on Wednesdays at 3 p.m. in the Gold Coast Room and at 8 p.m. in the Auditorium. Glades Road, Boca Raton. 393-3020, 393-3535.

Tuesday Afternoon Film Series. Every Tuesday at 1:30 and 3 p.m. July 5 - *Polynesian Adventure*; July 12 - *Edinburgh*; July 19 - *The Secret of Michelangelo: Every Man's Dream*; July 26 - *The Shining Mountains*. West Atlantic Avenue Branch Palm Beach County Library System, 7777 W. Atlantic Ave., West Palm Beach. 498-3110.

Wednesday Film Series: Informational films of cultural interest including *National Geographic* films: July 6 - *Switzerland: A Study in Contrast*; *Switzerland: Life in a Mountain Village*; *The Valais: Bread and Wine*; July 13 - *In Search of Hurricanes*; *Sea Sorcery*; July 20 - *The Secret of Michelangelo: Every Man's Dream*; July 27 -

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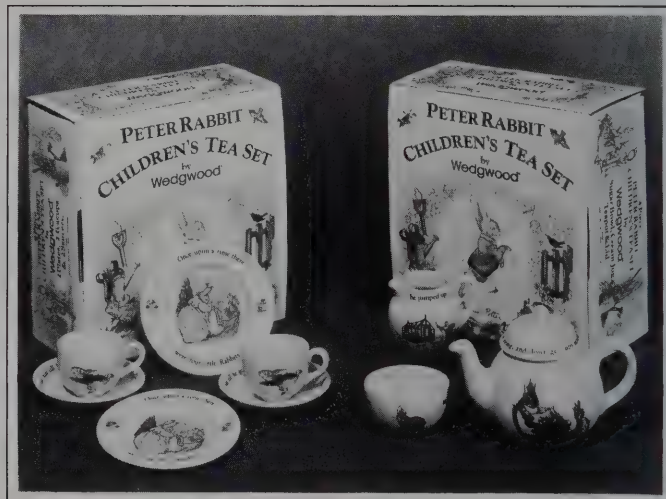
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Beethoven; Federico Fellini: The Director as Creator. All films at 2 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

Yankee Doodle Dandy. A biography of George M. Cohan starring James Cagney. July 5 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

SPORTS

Calder Race Course. Thoroughbred racing now through Nov. 10. Post time 1 p.m., with 10 races daily. 210th Street and Northeast 27th Avenue, Miami. 625-1311.

Fort Lauderdale Strikers Professional Soccer Team. Home game schedule for July: Strikers vs. Toronto, July 4 at 7 p.m.; Strikers vs. Team America, July 16 at 8 p.m.; Strikers vs. Chicago, July 20 at 8 p.m.; Strikers vs. Golden Bay, July 30 at 8 p.m. All at the Lockhart Stadium, Commercial Boulevard, West of I-95, Fort Lauderdale. 491-5140.

Fort Pierce Jai-Alai Fronton. Now through Sept. 16. Post time 7 p.m. on Mondays, Wednesdays, Fridays and Saturdays. Wednesday and Saturday matinees at 1 p.m. Kings Highway off Florida Turnpike exit 56, Fort Pierce. 464-7500.

Hunters and Jumpers Show. Third in a series of eight shows. Competition leads to the January Awards Show. Open entry. July 2 and 3 starting at 8:30 a.m. South Florida Fairgrounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Monthly Hunter Schooling Show. A student show. July 23, all day. Palm Beach Polo and Country Club, 13198 Forest Hill Blvd., West Palm Beach at Wellington. 793-1113.

Palm Beach County Horsemen's Association Quarter Horse Circuit. Registered quarter horses will be shown in all classes. July 22-24 starting at 8:30 a.m. South Florida Fairgrounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

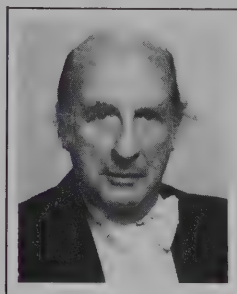
Palm Beach Junior Tennis League. Approximately eight clubs participate in inter-club matches. Now through July 29 with times to be announced. Wellington Club, 12165 Forest Hill Blvd., West Palm Beach. 793-3111.

Pompano Park Harness Raceway. Quarter horse racing Wednesday through Saturday. Post time 7:30 p.m.

Now through July 16. Racetrack Road, Pompano Beach. 972-2000.

Royal Palm Polo Club. Summer club polo competition. Now through Oct. 2. Wednesday, Friday and Sunday at 5 p.m. Royal Palm Polo Club, 6300 Clint Moore Road, Boca Raton. 994-1876.

West Palm Beach Expos Minor League Baseball. Home game schedule for July: Expos vs. Winter Haven Red Sox, July 1; Expos vs. Miami Marlins, July 4, 5, 15, 18 and 23; Expos vs. Fort Myers Royals, July 9 and 25; Expos vs. Fort Lauderdale Yankees, July 21, 22 and 30;



*Dr. Paul Czonka, "Pagliacci,"
Henry Morrison Flagler Museum*

Expos vs. Vero Beach Dodgers, July 27 and 28; and Expos vs. Tampa Tarpons, July 30. All games at the Municipal Stadium at 7:30 p.m. except July 4 which will start at 6:30 p.m. 715 Hank Aaron Drive, West Palm Beach. 686-0030.

ATTRACTIONS

Elliot Museum. The museum houses a collection of antique vehicles and features contemporary art exhibitions. One wing holds a dozen replicas of American shops, including a general store. Hours are 1 to 5 p.m. daily. Located on Hutchinson Island, four miles east of Stuart. 225-1961.

Henry Morrison Flagler Museum. This historical mansion was built in 1901 by Henry Morrison Flagler, founding

partner of Standard Oil and pioneer developer of Florida's entire east coast. The museum is restored to its original appearance as a residence. Open Tuesday through Saturday, 10 a.m. to 5 p.m.; Sundays, noon to 5 p.m. One Whitehall Way, Palm Beach. 655-2833.

House of Refuge. Once authorized as a U.S. lifesaving station and then as a Coast Guard post until 1945, the museum now displays maritime artifacts and live turtle hatchlings. The House of Refuge is authentically furnished as it looked in 1875. Hours are 1 to 5 p.m. Hutchinson Island, Stuart. 225-1875.

Jonathan Dickinson State Park. Guided nature cruises leave the park marina daily, except Monday, at 1 p.m. Picnic and camping facilities available. Off U.S. Hwy. 1, Hobe Sound. 547-2771.

Morikami Park. Japanese museum and gardens. Open Tuesday through Sunday, 10 a.m. to 5 p.m. 4000 Morikami Park Road, Delray Beach. 499-0631.

Norton Gallery of Art. One of the outstanding small art museums in the country, the Norton has a distinguished permanent collection. Major areas include: Impressionist and post-impressionist masterpieces, American art from 1900 to the present, a fine Chinese collection and important pieces of sculpture. Tuesdays through Saturdays, 10 a.m. to 5 p.m.; Sundays, 1 p.m. to 5 p.m. 1451 S. Olive Ave., West Palm Beach. 832-5194.

Science Museum and Planetarium. The sciences, from astronomy to oceanography are explored through a variety of exhibits, classes and planetarium presentations. Open Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Fridays, 6:30 to 10 p.m. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

Singing Pines Museum. The oldest surviving unaltered wooden structure in the Boca Raton area, Singing Pines serves as a constant reminder to the community of its beginnings. Built in 1911 by William Myrick. Tuesdays through Fridays, 10 a.m. to 4 p.m.; Saturdays, 10 a.m. to 1 p.m. Boca Raton. 368-6875.

Society of the Four Arts. Beautiful gardens and exotic plants, as well as several small demonstration gardens maintained by the Garden Club of Palm Beach are found at the Society of the Four Arts. The library is open 10 a.m. to 5 p.m., Mondays through Fridays. Four Arts Plaza, Palm Beach. 655-2766, 655-7226. □

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The Breakers, a monumental landmark among Newport's mansions, was built in 1895 by Cornelius Vanderbilt. Here it takes a backseat to John G. Winglow, president of the Preservation Society of Newport County and Vanderbilt's granddaughter, the Countess Spilary, who still makes the mansion her home.

NEWPORT



Right: Newport Casino was the site of the first national lawn tennis championships in 1881 and is now home of the International Tennis Hall of Fame. **Above:** If you're not a tennis fan, you'll still enjoy the local flavor of downtown Newport or the famous Cliff Walk, which borders the estates and rugged Rhode Island shoreline.



Only the names are bigger than the mansions

BY JANE FETTERLY/PHOTOS BY KIM SARGENT

Newport, often referred to as the "Queen of Resorts," is appealing for many reasons — its balmy summer climate, the beautiful rugged coastline and smooth sandy beaches, its deep natural harbor, and the obvious wealth of its inhabitants. It is doubtful any watering place in the world of equal size has a summer population characterized by so much elegance and refinement.

To understand Newport, you have to look back to the Gilded Age of the 19th century — the period in which most of Newport's mansions were built. By far the most impressive mansion is The Breakers, built in 1895 for Cornelius Vanderbilt. It was designed by Richard Morris Hunt and resembles a 16th-century northern Italian palace. The grounds overlook the Atlantic Ocean



Right: Palm Beach residents, Charles and Marguerite Adams and their Lhasa apso Pumpkin spend their summers in Newport. In this town noted for its beautiful gardens, theirs is no exception. **Above:** Eagle's Nest, their English-style estate, was built in 1927 for Chicago millionaire Frazier Jelke.





Left: Visitors can appreciate Newport's beautiful coastline and some of its historical homes from the scenic Ocean Drive.

and Cliff Walk, the famous trail between the beach and many of the mansions. The Breakers is one of the most popular tourist stops in Newport and is still the home of one Vanderbilt family member, the Countess Szapary.

The Preservation Society of Newport County owns seven mansions dating from 1748 (Hunter House) to 1902 (Rosecliff). The latter was the setting for the filming of *The Great Gatsby*.

All Newport's mansions are impec-

cably maintained and many have original furnishings. Kingscote on Bellevue Avenue is a charming Victorian cottage built in 1839 with a lovely dining room designed by Stanford White. It has a fascinating collection of Chinese import porcelain.

Chateau-sur-mer is a more lavish example of Victorian architecture. It was built in 1852 for William S. Wetmore who made his fortune in the China trade.



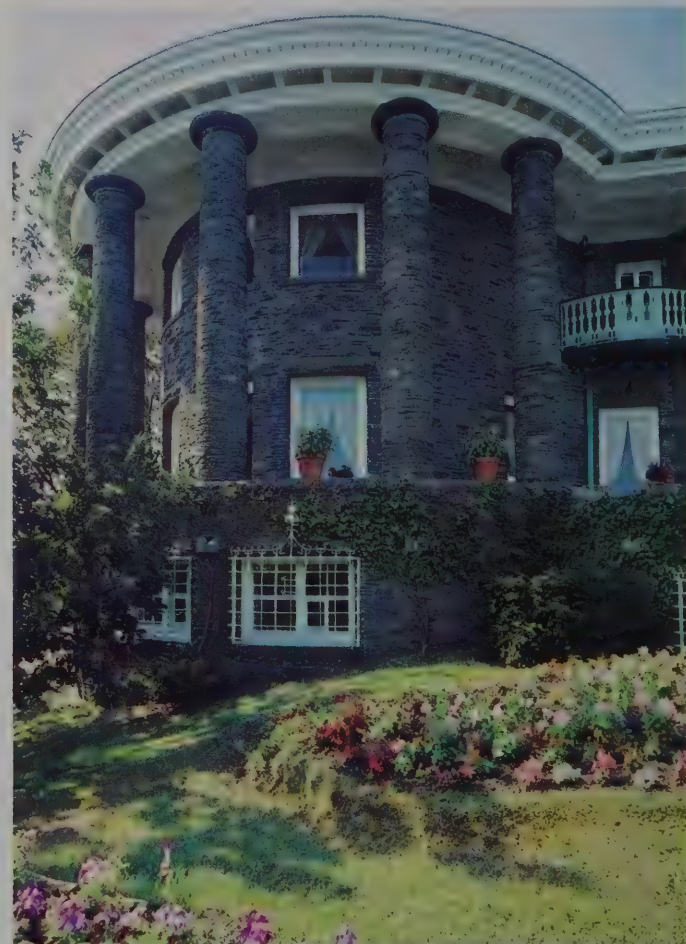
Above: Richard Banks, the well-known portrait painter, moved to historic Newport in 1958. **Right:** Inside his four-story Pelham Street home, which was once owned by Rhode Island governor Clark C. Van Zandt, is a wonderful treasure trove of the resort's native charm.



Left: Every three years, Newport commemorates coaching. **Above:** Ruth Buchanan, wife of former ambassador, Wiley T. Buchanan, hosted a coaching party last season at Beaulieu.



Above: The Newport Bridge, surrounded here by a variety of vessels, is considered one of the largest expansion bridges in the world. **Right:** James Van Alen, founder and chairman emeritus of the Tennis Hall of Fame, is well known around town. **Below:** Newport's stately Marble House, replete with its original furnishings, was built in 1892 for William K. Vanderbilt.



Beacon Rock was originally built for E.D. Morgan (J.P.'s cousin) in 1880 at a cost of \$2 million. The marble and granite estate is now the residence of artist Felix de Weldon and his wife Margo.

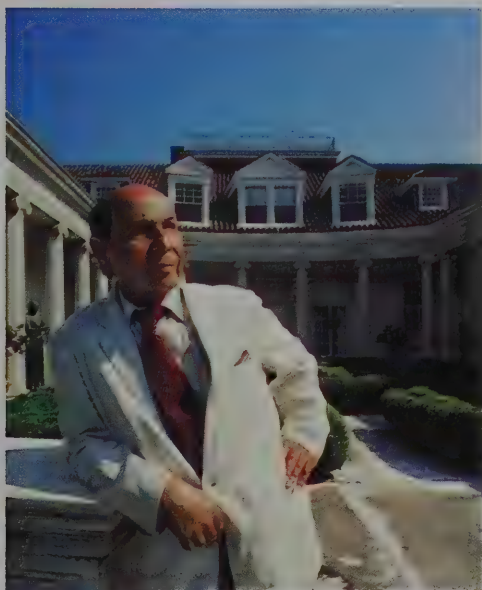




The hustle and bustle of colorful Bannister's Wharf is typical of the many piers found in Newport. Right in the hub of activity, it's a favorite spot for the resort's summer visitors to meet.



Newport summers are family times for the Gubelmans, Palm Beach winter residents.



Newport still attracts artists. Internationally known sculptor Felix de Weldon divides his time between Newport, Rome and Washington, D.C.

The Elms was built in 1901 as a summer residence for Edward J. Berwind, the coal magnate, and is fashioned after a French chateau. Marble House, one of Newport's most sumptuous cottages, was completed in 1892 for William K. Vanderbilt and has all of its original furnishings.

These mansions are open daily for a

nominal fee and one is open every evening during the summer months.

By the mid-1800s Newport had developed a reputation as a haven for artists, due in part to the lush scenery and beautiful and wild shoreline, and in part to the fact that Newport was attracting people of power and money who could well support the arts.

Gilbert Stuart, John Singer Sargent and William Hunt were among the artists who enjoyed Newport's golden summers. Hunt's brother was the architect, Richard Morris Hunt, who designed The Breakers, Marble House and many other Newport "cottages." It was said he found Newport a town of wood and left it a town of marble.

Newport's golden age dates from about 1890 to 1915. Many famous New York families were firmly ensconced — the Vanderbilts, the Astors, the Van Alens (relatives of the Astors), the Lorillards (tobacco magnates), the Goelets

(Continued on page 54)



A French contender used during the trial races held before the actual competition.

Everything's Shipshape for America's Cup

This is the summer of the America's Cup races in Newport. One of the major yachting events in the world, the races will attract thousands of additional visitors.

Every three years, challengers from foreign yacht clubs vie for the coveted America's Cup trophy, long held by the United States. This year the races start Sept. 13 and the first yacht to win four out of seven races wins the Cup.

The America's Cup originated after John Cox Stevens, first Commodore of the New York Yacht Club, commissioned George Steers to build a yacht to be sent to the first World's

(Continued on page 54)



Above: The formal dining room is warm and inviting with ceiling painted in the manner of a canopy and walls handpainted to resemble Chinese screens. The custom Portuguese needlepoint rug reflects Mr. Perry's lifelong association with research and development in the sea. The designer, Muguin, depicts lobsters, scallops, dolphins, shells and other emblems of the deep. Above the mantel of antique white marble is a painting by Sir Godfrey Kneller. The loveseats are upholstered in Scalandre Italian silk brocade and the dining seats are Brunschwig & Fils damask.

Right: The Perry House was built in 1929 for Charles Amory who married Margaret Emerson, heiress to the Bromo Seltzer fortune.

PHOTOS BY
STEPHEN LEEK



Marevento:

A Mansion with a Past

BY DORIS KIDDER JOHNSON



Anteroom to the ladies powder room is a charming vignette of antiques. French needlepoint armchair pulls up to an English lady's writing desk. Sculptured figure reclines on a French daybed. Coverlet and wallcovering are Schumacher fabrics. Curtains and fringe are Scalamandre velvet.

Palm Beach is usually blasé about its multimillion dollar real estate transactions, but not a single person yawned when John and Marina Perry sold their lakefront mansion for \$4 million — the “biggest ever” sale of a Palm Beach estate. (The distinction was short-lived, however, as the Donahue estate sold for \$4.2 million some two months later.)

John Holliday Perry Jr., of Perry

Cable and worldwide oceanographic research interests, used to own *Palm Beach Life*, *Palm Beach Daily News*, the *Palm Beach Post* and *Evening Times* and several other publications before he sold them to Cox Enterprises in 1969. He still owns and publishes two newspapers in the Bahamas and is a major stockholder of Time-Life Inc.

Marevento has been the Perry

family home for 12 years. Sitting on three acres of waterfront with its own enclosed dock, the house has 18 bedrooms and 19 baths, including a tennis house with two bedrooms and baths. The courtyard added by the Perrys in 1978 features a beautifully lighted fountain where a swimming pool used to be. (A former owner removed the third floor of the house, put the remains in the swimming pool



Above: Antique ochre cypress paneling provides a neutral background for art and antiques in the library. Portrait of Mrs. Perry is by John Orr. A Trompe L'Oeil by Christian Thee is framed by red velvet draperies. Handsome Austrian clock and signed porcelain lamps are 18th century. Carpet is antique Aubusson. **Right:** Mrs. Perry's son Randall Thompson helped her design the bar which is an adaptation of the Green-Go Discotheque in Switzerland. The antique Japanese diver's helmet was a gift from Henry Perry who succeeded his father as president of Perry Oceanographics. Paintings are by Bernard Buffet and David Adickes.





Left: In the cypress paneled music room a Waterford crystal chandelier sheds soft light on the Lucite, brass and glass cocktail table. The rug is modern Chinese. Gilt bergeres are upholstered in black velvet and draperies are black crepe de chine. At far end of the room, violins are encased in Lucite. These and other musical memorabilia in the room belonged to Mrs. Perry's father, Alessandro Rosati, a noted Italian violinist. **Above left:** A Roumanian kilim rug provides a focus for the marble torso by Phyllis Buxton. The Coromandel screen defines a grouping of 18th century English cabinets and French sofa in black velvet. **Above right:** Antique French chandelier above winding stairway is complemented by crystal candelabra on Adam demilune. Painting by Sir Peter Lely.

(More photos on following pages)

and covered it over.) The courtyard is large enough to seat 300 people under cover. A new swimming pool of coquina stone with Jacuzzi jets and tiled cabanas is perched on the edge of the waterway with views in all directions.

Along with such amenities as a walk-in temperature-controlled wine vault, the ultimate in security systems, a greenhouse and a five-car garage, the house comes with a history of grandeur and circumstance that

was Palm Beach in its Roaring '20s. The town records show the house was built in 1929 for Charles Amory who was married to Margaret Emerson, daughter of Bromo Seltzer king Captain Isaac Emerson. Everyone remembers Margaret was married four times, including once to Alfred Vanderbilt who perished with the *Lusitania* in 1915 and later to Raymond Baker who was director of the U.S. Mint. The original plans for the house

were submitted by architect William Gordon Beecher of Baltimore, but local lore has it that there were four architects: the first was fired, the second quit, the third died and the fourth completed it!

Marevento has been the scene of some of Palm Beach's most notable soirees, from receptions for royalty and heads of state to backyard barbecues for family and friends. Herbert

(Continued on page 46)



Just beyond the entertainment center is an invitingly casual grouping in the lower living room. A large Frankenthaler painting sets the stage for mix of wicker, walnut burl veneers, and steel Segovia chairs. Tabletop art is typical of whimsical sculptures throughout the home.



Left: An unusual antique Chinese screen depicting temple dogs is the focal point of another grouping in lower living room where wicker sofas are covered in Haitian cotton. French bergeres are upholstered in Brunschwig & Fils leopard velvet. Here the tabletop sculpture is titled *Schizophrenia*. **Below:** An area rug of red fox defines a harmonious setting in the upper living room. A 16th century architectural rendition hangs above the hand-carved French provincial mantel balanced by 18th century bronzes. Walls are covered in gray flannel suiting. Sofas are Ultrasuede.



Left: Upper living room features 6th century Japanese screen of battling Lords and their Samurai. Sectional sofa and Directoire chairs are covered in chamois. Revolving cocktail table by Willy Rizzo; *Mother and Child* by Ashenazi. **Above:** The fountain and Italianate courtyard was added by the Perrys in 1978.

LOOKING GREAT — ON THE GO

BY BETTY YARMON

It is difficult for today's travel-conscious woman to realize there once was a time when knit fabrics were unavailable. Fortunately, Gabrielle (Coco) Chanel had the foresight to introduce the simply-cut knit to the fashion world more than 60 years ago, when ruffles and frills were the rage.

You will find that the neutral colors and simple lines of Mike Korwin's Knitworks not only complement you, but often offset your own selection of fine jewelry. When paired with a string of pearls or a diamond pendant, a distinctive evening look can be created; with a strand or two of gold, the look

is ideal for an afternoon occasion.

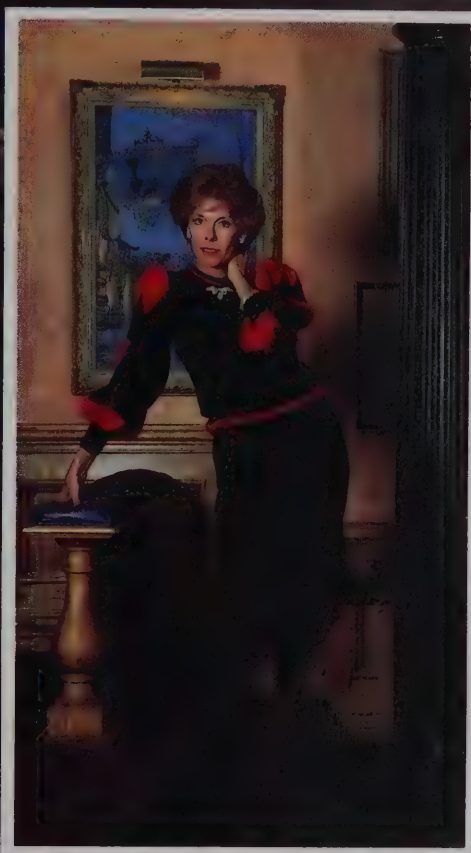
These fashions were photographed at the disco, Downstairs at Joanna, on lovely actress Betsy von Furstenberg, the star of such Broadway productions as *Oh Men, Oh Women*, *Gingerbread Lady*, *Absurd Person Singular*, and *The Elephant Man*. □

Mike Korwin's Knitworks are available at Bonwit Teller, Countess Alexander, Frances Brewster, Lilli Ruben, Lord & Taylor, Martha, Saks Fifth Avenue, Sara Fredericks and At Feathers. Art Deco and Estate Jewelry is by Martin Rosen of Madison Avenue.



Right: This hand-loomed knit dress with lacework along its dolman sleeves and hemline, is enhanced by a cabochon ruby and gold necklace. **Above:** A Mike Korwin version of the traditional suit is worn with a polka dot silk blouse and striking gold jewelry.

PHOTOS BY
KIM SARGENT



Top left: The sparkle of bronze beading makes this two-piece knit a stunning evening look.
Above: Vibrant red accents and a diamond and pearl brooch lend formal flair to this tailored sweater dress.



Using a "sponge hook"
McHugh may gather from 800 to 1,000
sponges a day from various sponge beds,
often located in relatively shallow waters.
The Atlantic side sheep's wool
sponge (background photo), with all its
little moon-like craters, is one of
the seven varieties used by man.



Key West Sponging —

A Booming Industry from the Bottom Up

BY BEN MARTIN/PHOTOS BY KIM SARGENT



McHugh checks over the daily quota of sponges he has left to dry out aboard a large motor vessel, called naturally, a drying boat.

Europeans have enjoyed the delights of bathing with natural sponges for several millenia. The Greeks, who prized bodily cleanliness almost as much as vaulting intellect, used them. So did the Romans, that imitative breed. When Christ, dying on the cross, cried, "I thirst," a Roman soldier passed up to him, on a stick, a sponge soaked in gall and vinegar. It was doubtless a Mediterranean sheep's wool sponge.

Americans, still grappling with the vestiges of a prim Calvinist inheritance, do not, in great numbers, use bath sponges. Still operating on the Calvinist canon that anything pleasant is either sinful or fattening, they content themselves with washcloths.

The best sponges, anywhere in the world, are those raked from the waters of the Florida Keys. European buyers vie

(Continued on page 58)

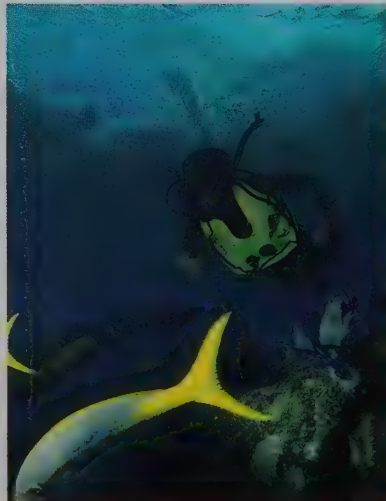


Ed Swift's Key West Sponge Company houses 22,000 sponges. Pictured above are McHugh, the "sponge king" and Pete Yucker, the shop's assistant manager.

John Pennekamp Park —

UNDERWATER PARADISE

STORY AND PHOTOS BY PAT CANOVA

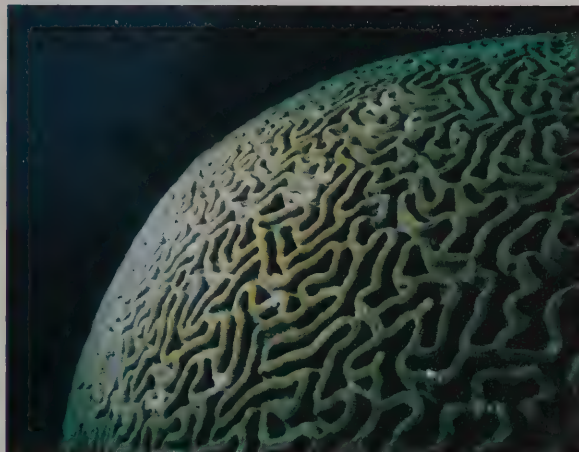


Delicately detailed star coral (left) and the colorful purple sea rod (right) are among the many varieties of coral John Pennekamp Park preserves. A curious diver and a yellowtail snapper (middle) investigate a shipwreck.



Left: Divers, a common sight among Pennekamp Park's tropical inhabitants, explore one of several underwater shipwrecks.

Below: The curvilinear fissures of this brain coral are actually the hard skeletons of living animals thriving beneath its surface.



Underwater. To most people the thought of actually submerging your whole body in liquid and breathing, is as foreign as flying without an airplane. Actually, it can be a fantastic voyage into another world, one of weightless and almost effortless motion; of colors in every hue imaginable and creatures as strange as they are fascinating. Welcome to John Pennekamp State Park, Key Largo, 75 square miles of underwater and above-water beauty, located about 55 miles south of Miami.

At mile-marker 106 on the overseas highway, I find Captain Spencer Slate and his Atlantis Dive Shop. Soon I am heading off with him and a boatful of divers to the reefs some five miles offshore. The dive boat seems stuffed with people and dive gear and tanks. Somehow everyone gets his own equipment sorted out and ready to go. Some are a little nervous, perhaps because they are northern divers and this is their first time open-ocean diving; others seem more relaxed, eagerly awaiting the adventure ahead.

Reaching the reefs at last, we drop anchor. Taking turns, each diver steps off a platform at the stern. As I take the plunge, a sense of liquid blueness immediately envelopes me. Descending like an airplane coming in for a landing, I spot the corals and sea bottom 30 feet below. The colors and shapes become more intense as I near. Stopping just

(Continued on page 44)

BRIOCHE & CROISSANTS

Europe's Breakfast
Is America's Dessert

STORY AND PHOTOS BY ROSA TUSA

The crisp croissants and soft, buttery brioches that Europeans favor for breakfast have taken America by storm — popular not only for breakfast, but as sandwich stuffers and desserts.

The croissant (pronounced *kwah-sahn*), filled with turkey, ham, sausage or cheese, is a quick and easy answer for a luncheon snack beside the pool or a gourmet picnic.

Croissants stuffed with roast beef, tarragon chicken, curried shrimp or chicken also offer hot meals for family or guests that fit into the summertime lifestyle.

The croissant supposedly takes its name and shape from the crescent on the banners of Islam. Although known as a French pastry, it actually originated in Hungary. In 1686, the Turks besieging Budapest were digging underground tunnels to gain access to the city; bakers, working the early morning hours, heard the tunneling and warned the city in time for a successful defense. To commemorate the victory, the bakers made a pastry in the shape of a crescent, the symbol of the Ottoman Empire.

It was about a hundred years later that Marie Antoinette introduced the croissant to the French Court and it wasn't until 1920 that the French modified and perfected the recipe to create the buttery, flaky pastry we now know.

Because croissant dough, like puff paste, requires skill to make, there is no need to make croissants from scratch if you don't feel up to the work. Most French bakers and many gourmet markets and delis offer freshly baked croissants. Some are better than others, and the most expensive are not necessarily the best.

Croissants are also available in the supermarket frozen food case. Heat them for about 10 minutes, and they are ready to enjoy for breakfast with butter and preserves, or for lunch or dinner stuffed with a variety of ingredients.

Brioche, like croissants are a yeast-risen dough, but these cake-like buns do not require the rolling and folding which gives the croissant its flakiness. Brioche, large or small, make beautiful containers for pates and a variety of salads and other mixtures.

This basic sweet dough offers a good substitute for the more difficult croissant dough. Roll ball of dough into circular shape about one-fourth inch thick. Cut in pie-shaped pieces. Brush with melted butter and roll up, beginning at the wide end. Curve into crescents on greased baking sheet. Let rise until doubled. Bake in a preheated 375 degree oven until nicely browned.

CROISSANTS

2 pkgs. dry yeast
¼ c. warm water
4 c. all-purpose unbleached flour
1 tsp. salt
1 tbsp. sugar

1½ c. milk, scalded and cooled
¾ lb. butter

1 egg yolk beaten with 1 tbsp. cream

Dissolve yeast in warm water with the sugar. Let proof for 10 minutes. Mix in 1 cup of flour to form a round ball. Cover and let rise until double. When doubled, sift remaining flour and salt in a large mixing bowl. Add the milk and work into a smooth dough. Add the doubled ball of dough and blend well together. Cover, let stand for 15 minutes. Press butter between towels to remove moisture. Roll dough on pastry cloth into ½ inch thick oblong. Spread butter on dough (but do not spread to edges). On the long side, fold dough in thirds to make 3 layers. Roll, without letting butter escape, turn, fold as before. Chill overnight. Roll again, turn, fold as before twice; chill for 1 hour. Roll ½ inch thick; cut into triangles and roll each up with point on top. Curve in crescent. Put on greased baking sheet, cover, let rise until double. Brush with egg yolk. Bake at 400 degrees for 5 minutes; reduce to 350 and bake about 10 or 15 minutes until golden. Makes 2 dozen medium-size croissants.

BRIOCHE

1 pkg. dry yeast
¼ c. lukewarm milk
2 tbsp. sugar
6 large eggs
4 c. flour
1½ c. soft sweet butter
2 tsp. salt
1 tsp. melted butter
1 egg yolk, beaten with 1 tbsp. cream



Buttery brioche (right) stuffed with your favorite cold salads, or that classic French delight, the croissant (left), raise summertime fare to a high art.





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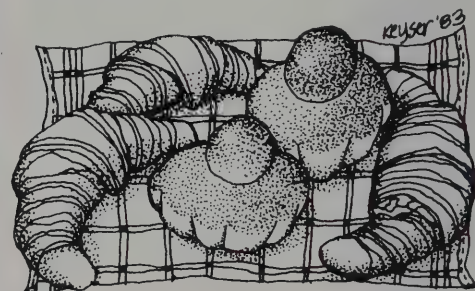
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In large mixing bowl, dissolve yeast and sugar in warm milk. Let proof for 10 minutes. Add eggs and blend thoroughly. Add half the flour, salt, butter and beat until smooth. Add remaining flour and beat hard for 10 minutes. Brush dough with melted butter, cover, and let rise until double. Punch down, cover and chill for at least 12 hours. Butter brioche tins or muffin pan. Work fast with the chilled dough, pinching off walnut-size pieces and put in tins. With shears, cut an X in each and insert a smaller ball of dough into each. Let rise until double. Brush with egg-yolk mixture. Bake at 400 degrees for 15-20 minutes or until brown. Makes 2 dozen.



Cheese, avocado and bacon make a delicious sandwich filling for croissants. Layer 1 slice each of cheddar and Swiss cheese on croissant bottom half. Top with 2 tomato slices, some alfalfa sprouts, if desired, 2 bacon slices and several avocado slices. Top with other half of croissant.

Ham and brie make another popular filling that is quick and easy, and if you want to be a bit more fancy, offer ham roll-ups with asparagus and mornay sauce.

HAM ROLL-UPS (Serves 4)

8 slices Danish ham
8 slices Swiss cheese
8 cooked asparagus spears
4 croissants
Mornay sauce

Place 2 ham slices overlapping slightly on flat surface. Place 2 cheese slices over ham. Top with 2 asparagus spears; roll up. repeat process. Arrange roll-ups in lightly buttered baking dish. Heat in preheated 325 degree oven for about 10 minutes. Cut croissants in half lengthwise. Place ham roll-up on each bottom half. Spoon on mornay sauce and top with remaining half of croissant.

MORNAY SAUCE

2 tbsp. butter
2 tbsp. flour
1 c. milk
½ c. shredded Swiss cheese
¼ tsp. ground nutmeg

Heat butter in small saucepan. Add

flour and cook until bubbly. Gradually stir in milk. Cook until thickened. Stir in cheese until smooth. Add nutmeg.

The gourmet booth at the annual spring Palm Beach Day School Rummage Sale featured curried chicken salad in brioches and yeast buns baked with an Italian sausage, ricotta cheese and spinach filling.

CURRIED CHICKEN SALAD IN Brioche

(Serves 4)

2½ c. cooked chicken
3 tbsp. cored, peeled and finely diced apple
½ c. mayonnaise
½ c. plain yogurt
2 tbsp. lemon juice
2 tsp. curry powder
1 tsp. finely grated onion
Salt and fresh ground pepper
3 tbsp. chopped green onion
3 tbsp. finely chopped parsley
4 to 8 brioches, hollowed, lids reserved

Combine chicken and apple in medium bowl; blend together mayonnaise, yogurt, lemon juice, curry powder, onion, salt and pepper. Add to chicken and toss to blend. Mix in green onion and parsley and toss lightly. Cover bowl and chill until ready to serve. Place 1 or 2

brioches on each plate, fill with chicken salad and top with lids.

Hollowed brioches may be filled with any salad of your choice — liver pate, hot sherried lobster or other seafood combinations. Use a sharply pointed knife to cut off the tops.

SAUSAGE-SPINACH BUNS

(Makes 18)

Dough:

1 envelope dry yeast
1½ c. warm water
1½ tsp. salt
½ c. olive oil
2 to 2½ c. whole wheat flour
2 c. all purpose or bread flour

Filling:

1 lb. hot Italian sausage
½ c. pine nuts
2 tbsp. olive oil
1 garlic clove, minced
½ lb. fresh spinach, stems discarded, cooked and squeezed dry

1 c. ricotta cheese

1 egg, beaten

Salt and ground pepper

1 egg beaten with 1 tsp. milk or cream

For dough: dissolve yeast in water with a little sugar and let stand until foamy, about 10 minutes. Add olive oil, salt, and enough of the flour so dough

can be handled easily. Turn out onto generously floured surface and knead until dough is shiny and elastic. Place in greased bowl, turning to coat entire surface. Cover with towel and let rise until dough has doubled, about 1 hour if in a warm place.

For filling: remove sausage from casings and crumble meat into skillet. Saute over medium-high heat until no pink remains. Drain well and transfer to large mixing bowl. Wipe out skillet. Using same skillet, cook pine nuts in olive oil until golden. Add garlic and cook briefly. Add to sausage along with spinach, ricotta cheese and egg, then mix well. Season to taste.

Punch dough down and divide in half. Roll each half into 15-by-15-inch square. Cut into 5-inch squares. Place about 2 rounded tablespoons of filling on each square. Gather edges of dough around filling and press together to seal. Place buns, pinched side down, onto ungreased baking sheet. Let stand in warm place for about 15 minutes.

Preheat oven to 425. Brush buns with egg mixture. Bake until golden, about 25 to 30 minutes. Let cool on wire racks. Serve at room temperature. The buns can be frozen and reheated. □

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JOHN PENNEKAMP PARK

(Continued from page 39)

short of the bottom by putting some air into my buoyancy vest, I hover and look around. Fish are everywhere in all imaginable sizes, shapes and colors, for Pennekamp is protected from spearing and collecting fish. By now other divers have joined me and I don't feel quite so alone, so vulnerable in this alien but beautiful environment.

Pairing up with my dive buddy, we both set off to explore. Giant purple sea fans gently sway back and forth with the currents and the surge of water over the reef. Myriad corals of all shapes and configurations make up the body of the reef. Massive, ponderous elkhorn coral and delicate, angulated staghorn coral make up the bulk of the reefs in south Florida. There are many other kinds ranging from sheet coral to tiny finger and flower corals. A closer look reveals tiny fingers waving from the corals; thousands of them, that withdraw in a hurry if you get too near. It's hard to believe corals are alive. They are the hard skeletons of living animals.

Someone finds a cave. We each take turns gently filing in and looking around. Brilliant sponges in bright oranges and reds line the ceiling and walls of the cave and are illuminated by my dive light. Hovering in one corner is a school of blue-striped grunts swaying back and forth with the rhythm of the water; tiny iridescent midnight-blue tropical fish dart in and out of the crevices of the cave.

Outside the cave, I notice Spencer Slate motioning us over. He's going to give us a treat today by feeding the moray eel and barracuda he has befriended. Once coaxed from under some boat wreckage, the moray winds itself around Spencer's body. Morays seem much larger in the open than hunkered down in their holes as you usually see them. It's a great green incredibly ugly creature yet beautiful at the same time. Forcefully gobbling the small fish Spencer offers him, the moray allows Spencer to fondle and cradle him like a baby. Fortunately, the eel wanders off, disappearing into his hole in the reef.

Finding a sandy bottom, Spencer pulls out another fish and waves it around. In the distance a large barracuda slowly moves to us. At the last minute, Spencer removes his regulator and holds the bait between his teeth. The barracuda slices in at lightning speed, grabs it from his mouth with teeth that look at least two inches long, and speeds off gobbling it with ravenous jerking motions. I glance at Spencer who

grins before replacing the regulator in his mouth. That's Spencer for you. He's the only diver I know who will charge a pack of barracuda at night just to let them know who's boss.

With the excitement over, we resume our exploration: some people take photos, others just enjoy cruising over the whole reef scene taking in everything. Finally, feeling a little chilled and running low on air, we surface and make our way back to the boat, exhausted but happy with a super dive.

The park, named for the late Miami newspaper editor John Pennekamp, has been in existence since 1960. It is part of the only living coral reef in the continental United States. For years during the early part of this century, man tried to remove or destroy this underwater beauty, either for souvenirs or through carelessness and neglect. The corals and the creatures that live among them are so fragile and delicate (most corals grow less than three inches a year), it's a wonder anything still exists today. Even now you can see the damage done by carelessly dropped anchors, or divers, who in brushing against or touching the coral, invite destructive algae and bacterial growth to form and destroy it.

There are various locations to scuba dive or sightsee at the park, including numerous wrecks and a unique underwater sculpture by Italian artist, Guido Galletti. Named *Christ of the Abyss*, the sculpture stands nine feet tall beneath 20 feet of water. It is truly a moving sight to descend over the figure with outstretched arms, who welcomes all to this underwater fantasyland. There are also mangrove channels to explore, either by power boat or canoe, where you'll find the scarlet ibis and blue heron not to mention tarpon, snook and snapper for those fishermen in the crowd. Nature trails abound through the gumbo-limbo and native hardwood trees, while picnic tables are conveniently scattered about.

For those who would like to see the coral reef but don't dive, the glass-bottom boat, *Discovery*, makes three trips to the reefs every day, weather permitting. In addition, there are boat rentals available for canoes, paddleboats and sailboats. You also can enjoy snorkeling from these boats.

After a day of exploring Pennekamp's many varied wonders, the visitor can return home confident he has seen a totally different realm than most of us know and yet a very important part of our world. □

Pat Canova is a free-lance photographer residing in Miami, Florida.

(Continued from page 10)

ples, carrots and the outer leaves of cabbage and lettuce which, aside from their fiber content, are higher in vitamins than the soft inner leaves.

Genell Subak-Sharpe recommends that potatoes, carrots, apples and other cooked fruits or vegetables be washed and either steamed or baked in their skins. Don't overcook them, she warns. They should be fork tender, not "cooked until they turn into water-logged mush." Fresh fruits and vegetables are best, but if frozen are used, select whole broccoli over chopped, and whole strawberries instead of sliced. Remember — cutting kills!

Add dried peas, beans and lentils to your diet. In addition to their high-fiber content, they are a valuable source of low-cost, low-fat protein and vitamins. The ethnic dishes of Mexico, India, Spain and the Orient are excellent means of incorporating them into the diet.

Put fiber back in breakfast. Choose whole-grain cereals and old-fashioned cereals cooked from scratch. Shredded or puffed wheat are good sources, as are Grape Nuts (not flakes), All-Bran and others. Read the label. The fewer the ingredients, the better the cereal. Add one or two teaspoonfuls of unprocessed Miller's bran to cereal daily. Add it to casseroles and soups, too. Wheat germ is not only a great breakfast cereal, it can replace breadcrumbs usually used for a poultry or fish coating.

Breads made with whole grain flour (100 percent whole wheat or stone ground) are all superior to the white fiberless mush found in most homes. Choose natural brown rice, kasha (buckwheat groats), bulgar, where you would normally use white rice. Use half bulgar and half wheat germ in meat loaf instead of bread crumbs. Avoid "instant" rice since all the fibrous outer coating has been removed in the method of processing that makes it an "instant."

Opt for snacks that provide vitamins and minerals besides dietary fiber. Sunflower, pumpkin and sesame seeds are delicious. Walnuts, pecans, peanuts and popcorn are too. Just be sure they are not coated in butter and salt.

The idea is to slowly reintroduce your body to the food it deserves, so you can get back the stomach you deserve. Dietary fiber can help. It's an old GI buddy from way back. □

Joy Tomlinson Phelan is a member of the American Medical Writers Association.



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MAREVENTO

(Continued from page 31)

Swope, popular drama critic and talk show host, recalls many delightful vacations spent at the house when he was a school boy. Margaret Emerson, a close friend of Herbert's mother, often invited him to visit at both her Palm Beach and Sands Point homes. "She was the world's most charming and giving hostess," he says. "The house was very unpretentious and always filled with people enjoying simple pleasures like swimming in the pool or playing croquet. It was an extremely comfortable house of great warmth." Mr. Swope also remembers that Margaret Emerson had the first "Capehart Orchestrator" which was a large machine invented to "automatically" change phonograph records.

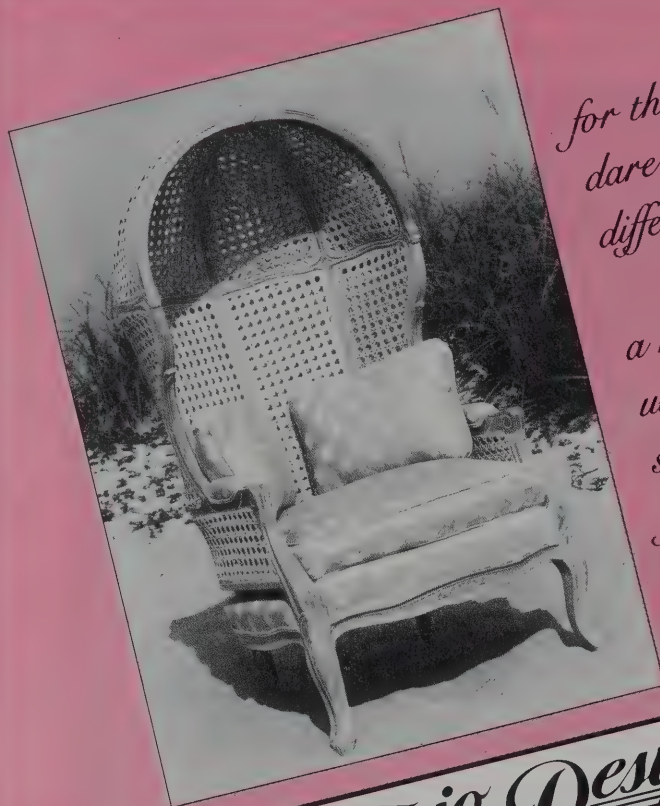
Mrs. Perry speaks fondly of Marevento which holds many memories for the Perrys: "I have often felt the pres-

*'18 bedrooms and
19 baths ...'*

ence of happy spirits from the past in this house. Our children have grown up here and we have enjoyed entertaining our friends and our children's friends from tots to teens." When the Perrys purchased the estate, there were seven children living at home at least part of the year, and during the holidays, they brought home many of their schoolmates as well. There was also an assortment of dogs, cats and fish, making for a lively family atmosphere.

Mrs. Perry designed the interiors so no part of the house would be "off limits." The upper and lower living rooms were created for casual entertaining with furnishings covered in Ultrasuede, chamois and furs, and walls of gray suiting flannel and mottled vinyl. The dining and music rooms are formal enough for entertaining foreign dignitaries (and a presidential party or two) but even these rooms are treated lightly which gives the overall effect of grand scale, great comfort and incredible livability.

Marina's skill as a decorator (she does only her own and family residences) is evident throughout the home. Rooms of monumental proportions are made warm and inviting with personal touches, themes reflecting the Perry's interests and contrasts of styles and periods of furnishings and art. "I have loved it here," she says, "but it's time to move on and express myself in a new place." □



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Addison Mizner is a household name in Palm Beach. Houses designed by this legendary architect of the '20s are not only in demand, they are a status symbol. The courtyard of the Winston Guests' home in the north end of Palm Beach, sketched by Bill Olendorf, is just one example of the Mizner creativity. In our Homes with Flair section, which will run from

time to time, we will feature a landmark residence designed by an architect such as Mizner, Maurice Fatio, Marion Wyeth, Howard Major or Joseph Urban. But if you're looking for a landmark of your own, we will also feature homes of distinction which are for sale. These homes have all the style and appeal which may make them our landmarks of the future.

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entertainment area with fireplace and wet bar, and a cypress panelled library/bedroom (with bath) both opening to patio and pool, a den, two staff rooms with bath, and attached

garage. The separate pool cabana has a bedroom and bath, and loggia with wet bar and bath. Shown by appointment only.



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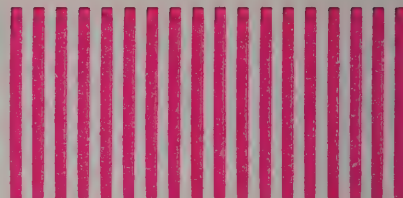
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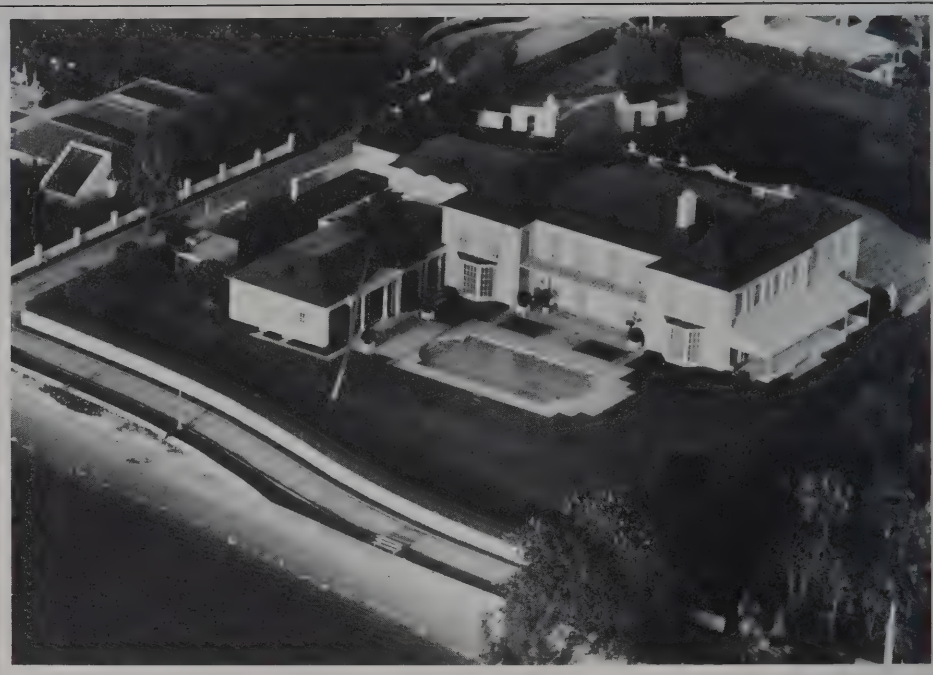
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Dutch Treats

How to See Holland at Its Best



BY CANDYCE NORVELL / DRAWINGS BY BILL OLENDORF

The Hotel Belga sits snug and unruffled on a half-hidden side street in Amsterdam, a few steps removed from the civilized chaos that rules the city. The sign proclaiming its name is less conspicuous than the small seal of approval of the Dutch touring club.

Behind the storefront windows is a dining room full of polished wood and blue-and-white checked tablecloths, and behind that the manager's home. Up the twisting, doll-house-size staircase are 10 comfortable rooms on three different levels.

This is not the kind of hotel one just happens on, unless one is very lucky. And it's not the kind of hotel a travel agent is likely to have on the tip of his tongue. Yet it's the kind everyone wants to stay in: a hotel with warmth, character, caring hosts and good food. The Hotel Belga has all that and history, too; built in the 17th century, it was once owned by Rembrandt's frame-maker.

In every country in the world, delightful places like the Hotel Belga, and

charming people like its stout, red-bearded manager, an inquisitive student of politics, wait to be discovered. But nowhere is it easier for visitors to find them than in Holland if, as you would for any treasure hunt, you draw a map before you go. The amiable, conservative but open-minded Dutch work hard at sharing their culture. All you have to do is plan ahead to make the most of their hospitality.

Start by getting in touch with KLM Royal Dutch Airlines (437 Madison Avenue, New York, NY 10022). KLM Publishes several free books and booklets packed with reliable information about everything from currency to nightlife to language. Virtually everyone speaks English enthusiastically, but it's useful and fun to learn a few words of Dutch, especially for menu reading. The book, *KLM's Holland*, is a thorough introduction to the country's climate, culture and customs that can help you decide what interests you most, where to find it and when to go. In September and October,

the tourist crush is past and the weather is pleasantly brisk. It's the perfect time to visit if your itinerary calls for museum hopping or antique fairs. But if it's tulips that entice you, plan your trip for April or May.

Whether or not you're on a budget, ask for *KLM's Budget Travel Tips*, written for those who want more than a tour-bus view of Holland. The Hotel Belga is on its extensive list of recommended accommodations, as is the Hotel Petit in The Hague, just beyond the Peace Palace with rooms overlooking splendid diplomatic residences. The booklet, which is updated each year, gives the general location, address, description, number of rooms, availability of private baths and food, and exact prices for dozens of hotels. There are equally detailed sections on restaurants, entertainment, shopping and transportation. Plan to use the squeaky but efficient trams in Amsterdam and The Hague.

With trains and buses nationwide, and glass-enclosed *rondvaarts* plying the



canals and harbors for sightseeing, you won't need a car. And it's likely that you won't want one; city streets are narrow and traffic is heavy, moving at a hectic, seemingly reckless pace that challenges the reflexes of newcomers. Parking is a time-consuming labor. KLM advises: "Amsterdam is a great city for walking — don't rent your car until you're ready to continue your tour."

Bicycling in town takes courage, but you'll be rewarded with the knowledge that you've truly gotten into the spirit of things. Outside of the cities, Holland has the world's biggest and best network of off-road bike paths, where you'll ride with schoolchildren, mail carriers, deliverymen, students in spike heels and mothers with babies perched on rear fenders.

Whatever you plan to do in Holland, get a Holland Culture Card before you go. It's available only in the United States, from the Netherlands National Tourist Office (576 Fifth Avenue, New York, NY 10036; 212/245-5320) for \$7.50. Once you get to Holland, the card is your passport to culture.

The card entitles you to a museum pass allowing free admission to all nationally subsidized museums, including Amsterdam's Rijksmuseum, home of the Dutch Masters and Rembrandt's famed "Night Watch." It enables you to visit castles, churches, cathedrals, and organ concerts, most of which are given during the summer. It is your ticket to special historical walking tours and to private visits to artists' studios and galleries.

And it provides you with special booking services for ballet, opera, concerts and other events.

The card arrives with an information packet describing its benefits and sources of further details when you arrive in Holland. The tourist office also will send maps, calendars of events and brochures if you request them.

Once you've gathered information and credentials, you need only choose among the many appealing possibilities. Holland is not a large country — about the size of Massachusetts and Connecticut — but because it is richly diverse, it is impossible to experience it all in a week or two. Most visitors concentrate their time in the western provinces, South Holland and North Holland. ("Holland" is actually the name of these provinces only, the official name of the country being The Netherlands. But even the Dutch call their nation Holland). Within these provinces are Amsterdam, Rotterdam, and The Hague; famous towns like Delft and Gouda; pastoral inland polder, wild dunes along the North Sea and the delta known as Zeeland, reclaimed from the sea inch by inch over the centuries.

Amsterdam is the obvious place to start. Most visitors to Holland arrive at Schiphol International Airport 10 miles from downtown or at the central train station in the heart of the city.

Once you've crossed the Atlantic, the link between your at-home planning and the adventure ahead is the VVV. The letters stand for Vereniging Voor

Vreemdelingenverkeer. Luckily, all you have to remember is to look for the triangular, blue-and-white signs with three VVV's. They point to the tourist information office, and there's at least one in every town. All are staffed by smiling, multilingual Dutch who can help you with directions, accommodations, ticket reservations, medical needs and just about anything else you may need.

In Amsterdam, there's a VVV office at the airport, one across from the central station and several others around the city. Stop in at one of them to pick up a map of the city (it looks like a spider web, its concentric circles of canals cut by streets fanning out from the city center like spokes on a wheel) and a copy of *Amsterdam This Week*, and let the adventure begin.

Get into the Dutchbreakfast habit from your very first morning in Holland. Far more generous than the Continent's traditional offering of croissants-and-cafe, Dutchbreakfast is included in the price of a room throughout the country. It's usually served between 7 and 9 or 10 a.m., and is always a variation on the same theme: country ham, creamy Dutch cheeses, boiled eggs, three or four varieties of fresh bread with thick fruit jam and rich butter, and a pot of coffee or tea.

Maybe it's this high-powered morning fare that leads the Dutch to prefer light snacks to full-course meals as the day wears on. In every city, there are innumerable places to have a cappuccino or glass of wine and a pastry or tosti (a grilled sandwich that starts with cheese and builds with whatever is on hand: ham, herring, tomato...). Nearly every restaurant offers a "snack menu" of soups, salads, sandwiches, and omelettes. "Rijsttafel" is the Indonesian version of Holland's "bit of this, bite of that" approach to eating, a smorgasbord of delicacies served up by natives of its former colonies.

Amsterdam's cultural menu is as eclectic and satisfying as its cuisine. There's plenty for everyone, but no one should miss the two premiere museums, the Rijksmuseum and the Van Gogh Museum. The former is the national museum, home of the world-renowned masterpieces of 16th century Dutch painting. The latter — an embodiment of Hemingway's phrase, "a clean, well-lighted place" — is an exquisite setting for the works of the country's 19th century master.

The city's contemporary culture is youthful, energetic, and — again — eclectic. Its university students are fond

of radical ideas and wild dress, yet were alternately awed and amused at the sight of a young American in neon-blue warm-ups, curiosity momentarily overwhelming sophistication. They keep the city on the cutting edge of artistic and intellectual movements.

Meanwhile, rabbits and fowl are still raised in boxes on apartment house fire escapes, and street organs still play while their red-cheeked owners cajole passersby for a coin, singling out for special attention those remembered for their generosity.

Stars of Amsterdam's nightlife are the neighborhood pubs called "brown cafes" after their rustic decor, and jazz clubs offering everything from progressive to Dixieland, mixed with robust beer and banter. Both are likely places to rub elbows with the natives.

The Amsterdam Concertgebouw Orchestra plays in the more refined atmosphere of one of the world's finest concert halls from mid-September through March, and the Stadschouwburg, or Municipal Theater, is the showcase for opera and dance.

The city's attractions are myriad, but to go to Holland and visit only Amsterdam would be like going to the beach and not getting your feet wet. Once you've put your research to the test in the city, you'll be ready to venture into the hinterlands and seek out your own special pleasures.

You might start with a tour of the history-rich inland towns — Gouda, Delft, Leiden — and then trek up the North Sea coast, stopping in resort towns from Scheveningen outside The

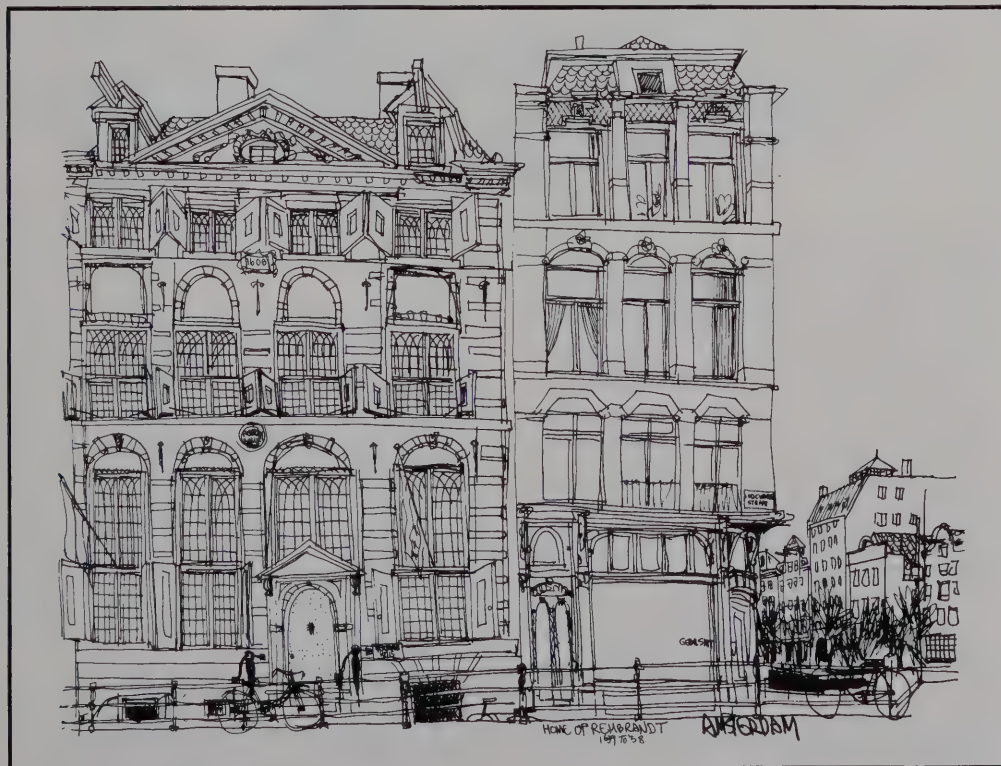
Hague north to rich and racy Zandvoort. Or follow a course that will take you to flower shows and cheese markets, or music festivals and craft exhibitions. If you know what you want, chances are you can find it in Holland. All it takes is a little planning.

One of the most charming of Holland's inland towns is Gouda (the Dutch say GOW-dah), a medieval village that somehow remains untrampled by tourists, despite its famous cheese.

The Hotel de Zalm, built in about 1528, is a perfect combination of Old World and New, with a cluttered European ambience and a shower in every room. The hotel is directly across from the Old Weigh House and Market Square, where, on Saturdays, there's a festive flurry of buying and selling. Besides cheese, you'll find fearsomely fresh eels, herring, produce, bread and pastries, nuts and candies, clothing, books — and everyone in town. A carillon plays on the half-hour, and you're sure to encounter a mysterious and very large species of dog that one visitor christened "bruinpoochen." These beasts are as big and hairy and lumbering as bears, and as docile as puppies, and they are everywhere: yawning at breakfast, ambling in and out of shops, riding the bus to the cinema, where they prefer the aisle seat.

Gouda's downtown is for pedestrians only, and merchants vie for strollers' attention by dressing their windows with irresistible wares: perfect, polished fruit, ornate pastries, aromatic cigars, fine ceramics. St. John's Cathedral, a 16th century cross-basilica with wooden

(Continued on page 67)



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NEWPORT

(Continued from page 27)

and the Oelrichs (mining heirs to the Comstock lode). Because of its balmy sunny weather and its proximity to New York, Newport became a haven for summer residents. Although in those early days most of the prominent people in the summer colony were New Yorkers, there were society figures from Philadelphia, Boston and Baltimore.

Mrs. William Backhouse Astor (Caroline), the "Queen of the Four Hundred," joined the New York invasion

"There are only 400 people in fashionable New York Society. If you go outside that number you strike people who are either not at ease in a ballroom or else make other people not at ease." Besides, Mrs. Astor's Newport ballroom at Beechwood could accommodate just about 400 people quite comfortably.

By the turn of the century Mrs. Astor's challengers had all but seized her throne. There were three women known as the great triumvirate: Mrs. Hermann (Tessie) Oelrichs of Rosecliff, an immense marble copy of the Villa Trianon;

After more than 60 years it has been restored to its original design. It was built for the former Mrs. Vanderbilt by her husband. Architects were Richard and Joseph Hunt, sons of Richard Morris Hunt, who designed Marble House in 1892. The Hunts modeled the pavilion after the 12th-century Chinese temples of the Southern Sung Dynasty. The newly restored pavilion is known for its 10 exquisite decorative wooden panels of Oriental scenes. The Chinese pavilion, where the former Mrs. Vanderbilt served tea, opened last fall to the public

SHIPSHAPE FOR AMERICA'S CUP

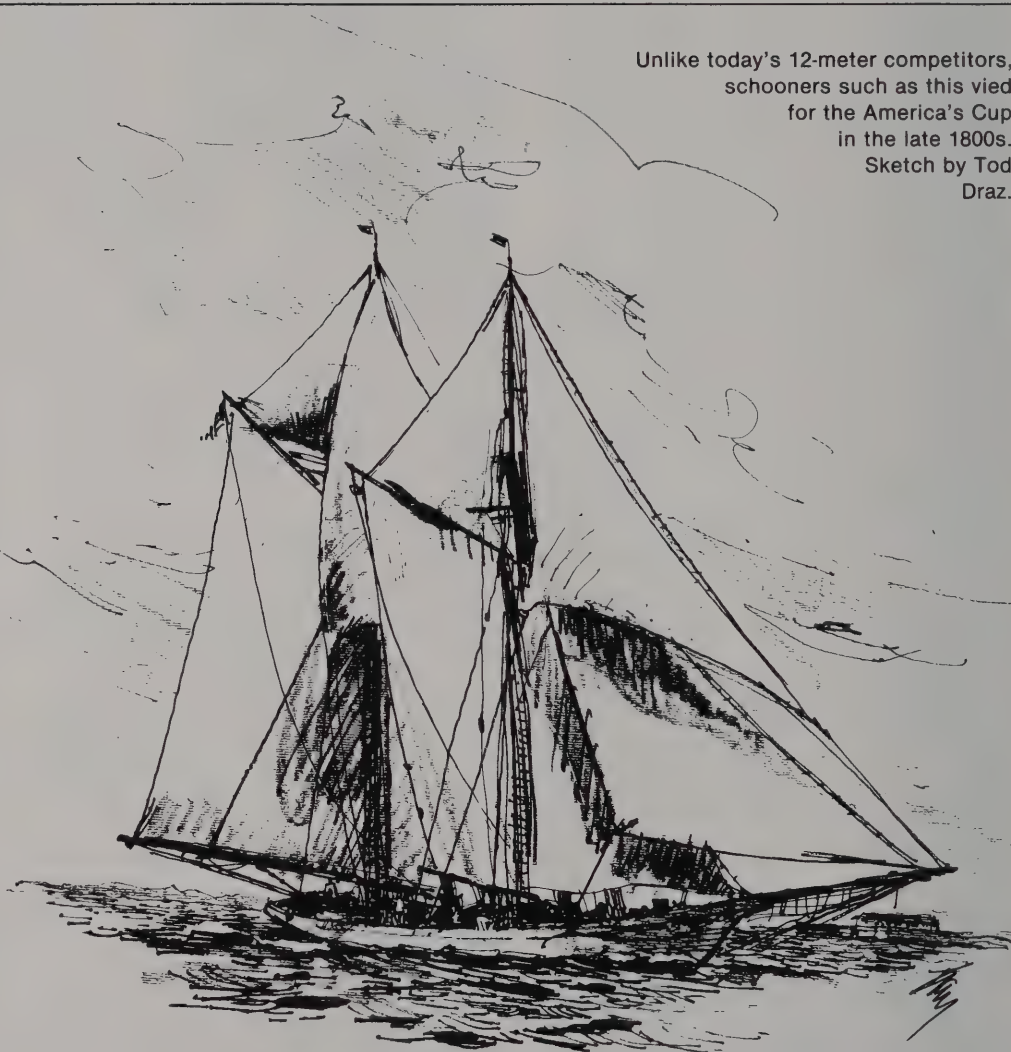
(Continued from page 27)

Fair (1851) held in Britain. The sailing yacht, named *America*, defeated 14 other vessels in the Royal Yacht Squadron race around the Isle of Wight. The race was open to vessels of all nations and the prize was a new 100 guinea cup.

In 1857, the owners of *America* deeded the Cup to the New York Yacht Club with the condition that it be placed in international competition forever.

The America's Cup has become the symbol of yacht racing supremacy. It has been challenged by many, but Americans have managed to retain the Cup. The first challenge came in 1870 from the Royal Thames Yacht Club in England but, perhaps unfairly, the challenge was met by 23 American schooners, one of which was the original *America*. However, after a rematch and much protest, future challengers were required to compete with only one defending yacht.

Not only were rules changed as to the number of defending yachts, but for dimension and style as well. In 1937, the New York Yacht Club, realizing the one-sided pattern of wins,



Unlike today's 12-meter competitors, schooners such as this vied for the America's Cup in the late 1800s. Sketch by Tod Draz.

and held court at Beechwood. Immediately after she bought the mansion she had a ballroom installed that was the largest in town. Mrs. William Waldorf Astor took residence at Beaulieu but eventually gave up her estate and left town, leaving Caroline Astor the title unencumbered and with no confusion. There was then only one "Mrs. Astor."

If Mrs. Astor was queen, then Ward McAllister was her court chamberlain. Known as "Mister Make-a-Lister" he helped Mrs. Astor maintain her position as head of Newport society — with stringent rules about social behavior. His most famous list led to the coining of the phrase "the 400." He is quoted as saying,

Mrs. Oliver H.P. Belmont (the former Alva Smith Vanderbilt) of Marble House; and the irrepressible Mrs. Stuyvesant (Mamie) Fish of Crossways. All entertained lavishly in their own ballrooms. Mrs. Fish, in fact, had not one ballroom but two.

When Mrs. Belmont first welcomed friends to her Chinese Tea House in the summer of 1914 there were 24 glass doors to open to the Atlantic breezes and the sun shone in through 28 large transoms and sidelights. Views of the ocean on three sides were unobstructed.

Now visitors to Marble House, the old William K. Vanderbilt estate, can also visit the newly restored tea house.

and is now part of the tour of Marble House.

The change in the way Society entertained from those early days to the present is profound. The days are gone when Alva Vanderbilt could have a knee-breeched footman standing behind every chair at a dinner party for 40, or Tessie Oelrichs could keep a card catalogue of her domestics with just three classifications — "Good," "Bad" and "Rotten" — knowing they could be easily replaced.

Entertaining is less elaborate but still refined and elegant. Richard Banks, a Palm Beach artist who relocated there in 1958, sums it up in this way. "Going to

a party is like seeing a Fellini movie. You never know who you will be sitting next to at a dinner table." But an overall sense of tradition is the underlying factor. "After all," he says, "Newport is a town with English origins and society revolves around families of old established wealth."

There's no room for the nouveau riche. Newcomers and celebrities make interesting dinner companions and liven up parties, but they come and go.

Except for the more formal private dinner parties the atmosphere is more

He lives on Pelham Street in a building once owned by Rhode Island's governor, Clark C. Van Zandt. The four-story Greek revival building was constructed in 1836 and is steeped in history. It was used at one time as a church and there is a graveyard next door. The property also was owned at one time by Benedict Arnold. Later on, during World War II, the edifice was used by the Red Cross.

Banks is known nationally as a portrait painter and has done portraits of Rose Kennedy, Gloria Swanson, Ruth Buchanan and others. Mrs. Buchanan,

took steps to provide for more competitive challengers.

From 1870 to 1880, the yachts were schooners which ranged from 84 to 140 feet and manned by professional crews. From 1881 to 1920 sloops and cutters entered the race, in lengths ranging from 90 to 143 feet. However, in 1920 all yachts were required to conform to an identical design formula. However, there were still some differences and time allowances were applied for the last time in that series.

In 1930 the J Class sloop of 76 feet was agreed upon. These yachts were the last of the large yachts sailed by professional crews and skippers. That year, the winning defender, *Enterprise*, was skippered by Harold Vanderbilt. He wrote a version of the racing rules which is the basis of those used today.

With the advent of World War II and subsequent increases in costs and taxes, it became impossible to continue building the J boats. The 65-foot minimum water line was no longer practical. In 1956 the length was reduced to 44 feet, opening the door for today's 12-meter competition.

Trial races for the Cup began last

month and many spectators hired boats to take them out in the Atlantic Ocean. The *Sea Tabby*, a yacht based in Palm Beach during the winter season, is one of many ships available for hire in Newport this summer.

One of the great social events of the Newport summer season is the America's Cup Ball to take place Aug. 20 at The Breakers, the mansion built by Commodore Cornelius Vanderbilt. Co-chairmen are Mrs. W. Mahlon (Elizabeth) Dickerson and Mrs. John G. (Helen) Winslow, wife of the president of the Preservation Society of Newport County.

This event, by invitation only, attracts more than 800 people. Once again, the great marble rooms of The Breakers will ring with laughter and music for dancing. Tents will be set up on the great expanse of lawn to accommodate all the guests.

Decorations will follow an international theme to represent the five countries taking part in the America's Cup races. The New York Yacht Club and the Preservation Society of Newport County are co-sponsoring the ball. Proceeds will benefit the American defenders of the Cup and the Preservation Society.

relaxed than in resorts such as Palm Beach. Large cocktail buffets are not fashionable. The tradition in Newport is for elegant dinner parties where one arrives at 8 p.m. and is seated at 8:30 p.m. — no long cocktail hour. During the summer season "Newport is a very dressy town at night," Banks says.

In September the "little season" begins and lasts until mid-October when many of the resorters return to other residences. "This is by far the nicest time of the year," he adds.

Banks first came to Newport in 1958 at the urging of John and Noreen Drexel and two years later had his first exhibition there at the Cushing Gallery.

the petite attractive wife of former ambassador Wiley T. Buchanan of Washington, D.C., is one of those rare Newport hostesses who still lives in one of the grand mansions on Ocean Drive. Through the years her home, Beaulieu, has been the setting for many fabulous soirees. It was built in 1856 for the Peruvian minister and later was bought by the William Waldorf Astors. It was later rented by Cornelius "Neilly" Vanderbilt.

Ruth Buchanan opened her home with its wonderful marble halls to 200 people during coaching weekend last season. The highlight of the party was the arrival on her front lawn of three

coaches with drivers and passengers garbed in turn-of-the-century costumes.

The coaching weekend, sponsored by the Preservation Society of Newport County, takes place every three years. Decked out as they were in 1900, coaches, drags, carts and gigs are drawn by fine hackney ponies and harness horses in a parade past Newport's famous "cottages."

The event commemorates the time during Newport's Gilded Age when there was a coaching parade every day at 3 p.m. on Bellevue Avenue. Horses and passengers were fitted in their finest. Vanderbilt coachmen wore maroon coats and Astor coachmen wore blue.

Newport's history has been preserved in many ways. In 1963 tobacco heiress Doris Duke began a project that added immensely to the beauty of the town and its place in history. She established the Newport Restoration Foundation and in the process restored 85 houses, many of which date back to the date of the town's beginnings.

Mrs. Ariel Aveson, a longtime Newporter, lives in one of them, an elegant three-story house with three bedrooms and three baths on Green Street. It was built in 1763 and has a small but lovely garden and fireplaces in almost every room. These houses can be rented and applicants are considered as carefully as if they were joining a private club.

Newport is still attracting artists of note. One of the most famous is Felix de Weldon, internationally known sculptor who created the U.S. Marine Corps War Memorial (the flag raisers on Iwo Jima) and the Red Cross Memorial, both gigantic sculptures located in Washington, D.C.

Felix and his wife Margo live at Beacon Rock, a classic Greek structure built high on rocks overlooking Narragansett Bay. The house is made of granite and marble and has monolithic marble columns. They bought the house in 1951. It was built in 1880 at a cost of \$2 million for E.D. Morgan, a cousin of J.P. Morgan and a former commander of the New York Yacht Club.

The estate is built on 16 acres and one must cross a bridge to get to the house. The house took three years to build.

The carriage house at Beacon Rock serves as a studio for Felix de Weldon who also has a home and studio in Washington, D.C. and a studio in Rome. He is currently working on a statue of the Colossus of Rhodes to be erected on the island of Rhodes in Greece.

The "Queen of Resorts" is known for its beautiful gardens and one of the

most lovely is adjacent to the rambling English style estate, Eagle's Nest, owned by Palm Beach residents, Mr. and Mrs. Charles Norton Adams. The house, built in 1927 by Chicago millionaire Frazier Jelke, is situated on 18 acres of rugged shoreline. Roses, carnations and other flowers abound in gay profusion. Charles and Marguerite Adams and their Lhasa apso, Pumpkin, spend four months of the year in Newport and have been doing so for the past 15 years since they decided to buy a summer residence there. Gardener Jonathan Pratt lives on the estate in a gatehouse and plans the layout of the gardens each year. But it is Mrs. Adams who does the daily flower arranging.

Tied to a dock is a boat used to row offshore to set lobster traps. The Adamses enjoy serving fresh lobster to guests at their dinner parties.

"Newport is the loveliest place I've ever seen," says Charles Norton Adams as he admires the rocky coastline that commands his view from his spacious living room. "There's a wonderful relaxed atmosphere here."

Walter and Barton Gubelmann are Palm Beach residents who also have enjoyed Newport summers for many years. Walter Gubelmann is president of the Society of the Four Arts in Palm Beach and also has offices in town. For the past few years the Gubelmanns have resided at Plaisance on Ledge Road in Newport but this summer they will be returning to a new home they recently purchased on Narragansett Street. Built in 1860 of fieldstone, it is designed in a federal style and is called Starboard House.

Summers are family times for the Gubelmanns. Their son James Barton Gubelmann, his wife Kate and their three children arrive in Newport each summer from their home in Bernardsville, N.J. The James Gubelmanns have twin daughters Tantivy and Phoebe, 6, and a young son, James Glessell Gubelmann, 3. They enjoy boating excursions on their 32-foot outboard, *Waver*.

In its great days Newport was the center of the sporting world and particularly the world of lawn tennis. An Englishman, Major Walter Clopton Wingfield, invented lawn tennis in 1873 and the first American court was founded at the Staten Island Cricket and Baseball Club. The Newport Casino opened in 1880 and at once became a center of distinction. The first National Championships were held there in 1881 and remained there until 1915 when the tournament moved to Forest Hills.

Today the massive building on Bellevue Avenue, built in 1885 by

sportsman newspaper magnate James Gordon Bennett Jr. and designed by Stanford White, looks much as it did in the Gay '90s when it was the center of Newport social life. The clubhouse, a curious mixture of Victorian grandeur and Chinese detail, still stands almost unchanged from those early days.

One still passes elegant shops on Bellevue Avenue to enter under a tunnel passageway into the inner circle of gardened courts and lawns. In the late 1800s Mullaly's String Orchestra played every morning in the Horse Shoe Piazza. On the second floor of the casino the Newport elite would sit and gossip and look down at the townspeople below who just as regularly gathered on the sidewalk to stand and gossip and look up. On special occasions the locals would be permitted to enter the piazza to cheer for their favorite belles at the casino balls. During World War II the casino was used as a canteen by the U.S. Navy.

'A party in Newport is like seeing a Fellini movie ...'

Today the casino is the site of the International Tennis Hall of Fame and the center for lawn tennis, croquet and lawn bowling. Officially sanctioned in 1954 by the U.S. Tennis Association, the Hall of Fame is open all year. Exhibits include a court tennis room, a Davis Cup room, and special displays of trophies, tennis memorabilia and tennis fashions and equipment.

James Van Alen, founder and chairman emeritus of the Tennis Hall of Fame, is known as "Mr. Tennis" in Newport. As a young man in college he once played tennis with the Duke of York, who later became King George VI. In 1978, after 19 years of concerted effort, he was able to get the U.S. Tennis Association to institute the tie-breaker, a major change in the rules of scoring.

Wearing his battered straw hat affable Jimmy Van Alen is a familiar figure at the Newport Casino where each summer the Hall of Fame is host to a Grand Prix tennis tournament that features a field of top players. This tournament is the only professional event played on grass in the United States.

Accompanying him is his popular wife Candy who has been chairman of the April in Paris Ball in New York City and other gala benefit events. The Van

Alens are visitors to Palm Beach during the winter season.

From May through October the Tennis Hall of Fame is open from 9:30 a.m. to 5:30 p.m. daily. Hours are 11 a.m. to 4 p.m. from November through April. There is a nominal admission charge.

A favorite pastime for visitors to Newport requires no admission charge whatsoever, thanks to a panel of judges. It's a stroll along the famous Cliff Walk which borders the Atlantic Ocean on one side and some of the town's most prized property on the other. There is an interesting story behind it all. In 1844 William Beach Lawrence, one of the resort's early millionaires, purchased almost all of the oceanside area known as Ochre Point for \$14,000. He proceeded at once to build a wall to cut off his properties that extended to the water's edge. The wall eliminated the trail known even in those days as the Cliff Walk, a favorite spot for native Newporters. Rising in rebellion, they tore the wall down.

Lawrence promptly had it rebuilt, this time facing it with broken glass. He also installed a bull on the property to scare off the natives. Despite the glass and the bull, the Newporters pulled the wall down again. Lawrence decided to take the matter to court. The case hinged on the right of fishermen to have public access to the shoreline for collecting seaweed and for fishing. Carried to the Supreme Court after years of litigation, the case was finally settled in favor of the natives. It established a firm precedent.

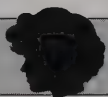
To this day the right of public individuals to walk between the beach and lawn around the great estates is inviolate, although in many places the trail is rough and rocky. This famous walk borders many estates, including the Vanderbilts' The Breakers, the grand old lady of the Newport palaces. The walk can be started at various points. One of the most convenient is at Narragansett Avenue. The scenic Cliff Walk continues to Bailey's Beach, a hike of several miles. Hikers should wear suitable shoes due to the uneven and rough terrain.

In addition to the Cliff Walk, visitors can enjoy a stroll along the docks as the excitement mounts in anticipation of the America's Cup races when the United States once again pits its sailing skill against the sailors of the world. □

Jane Fetterly, former society editor of the Palm Beach Post-Times, is a freelance writer who has spent the past three summers in Newport. At one time she was associated with the Preservation Society of Newport County.

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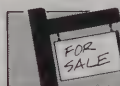
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(Continued from page 37)

for them and Americans, awakening late to the idea that the bath should have an element of hedonism about it, are, in increasing numbers, discovering the delights of bath sponges.

Until two years ago there were only about a dozen spongers in Key West. Today there are about 200, with most of the recruits being Marielito Cubans. The undisputed sponge king of the island, the dean of them all, is 60-year-old C.B. McHugh, a third generation sponge fisherman and a second generation Conch (a Conch being a native of Key West). He started sponging when he was 8 years old.

The McHugh sponging dynasty got its start when C.B.'s grandfather ran away from a hardscrabble farm near Belfast, Ireland, and stowed away on a schooner bound for Havana. After being discovered, he worked his way for the remainder of the voyage and after a few months in Havana he emigrated to Key West, where he became a sponge fisherman.

A man with more than one string to his bow, he was also the sexton of the Key West City Graveyard. A part of his duties consisted of picking up the remains of the dear departed at their homes and transporting them in a goat cart to their final resting place. The fare was \$2. Presumably those cadavers lacking the fee had to walk.

C.B.'s father, William McHugh, was not only a successful sponger, but he also opened the first curio shop in Key West, "Mac's Sea Garden, the Woolworth's of the South," on Caroline Street.

Nor does the line of spongers end with C.B. Kevin McHugh, his 13-year-old son, has been sponging for eight years, three years longer than the five years C.B. claims it takes to make a sponger. Kevin, a handsome, beautifully mannered youngster, lives with his dad on a houseboat anchored in the Gulf of Mexico, close to a treasure trove of sponges.

The third occupant of the houseboat, which is a lovely compromise between efficiency and coziness, is Mischief, a 2-year-old black golden retriever, who accompanies the McHughs everywhere, on land and on sea.

A sponge skiff is from 16 to 18 feet in length. The McHughs have three of them, made by the father and son, of fiberglass and powered by Evinrude outboard motors. These are called "knucklebottom skiffs" because of the "skag," a deep lower fin that keeps the skiff straight and maneuverable. Conch

spongers man a skiff with two men; one sculls the boat while the other, called the "hooker," gathers the sponges.

Cuban spongers, seemingly a more sociable lot than the Conchs, use skiffs of up to 40 feet in length, manned by a crew of four to five men without, says McHugh, any noticeable increase in productivity. Despite minor differences in sponging methods, the Conch and Cuban spongers are on cordial terms.

Sponge-Buying Habits of Americans

Jaime Bishop, manager of Key West Sponge Co., has spent most of the last year observing the buying habits of Americans. Her conclusions would be of immense value to any Madison Avenue marketing expert. Tourists can buy any kind of sponge ever taken, from a raw sponge with the rocks and shells left in (presumably for masochists, since its use would lacerate the skin) to a luxury line of bath sponges, thoroughly cleaned of all living cells and enticingly packaged — with many of the packages containing imported soaps, seashells, bath powder, body oil and other such inducements.

"New Yorkers," she says, "want a good bath sponge and they don't want soap or any other doodads with it. San Franciscans are the same way. In fact, the people who live along both coasts share this attitude."

What about, she was asked, Bostonians and Philadelphians? "They never buy anything," she said. "People from Boston and Philadelphia can't buy things. They inherit them." She finds that Southerners, by and large, are the most generous spenders and that people from Palm Beach are most conservative. "They want a good sponge at a fair price and you can keep all the geegaws," she says. "But you can't make up a package too expensive or too flashy for the Miami trade," she says musingly.

Once a sponge bed is sighted, the outboard motor is cut off and the sponge hook, a four-pronged hook at the end of a long, pecky cypress pole, usually about 14 or 15 feet in length, gently rakes the sponge beds, plucking the sponges from the sea's floor and landing them in the skiff. The second and third skiffs are used for the overflow.

The second man in the skiff, using his sponge hook as a punt, maneuvers the skiff from sponge bed to sponge bed. From 800 to 1,000 sponges a day is ac-

counted a good day's work and it is. Raking a long-handled sponge hook in the Key West sun, with that same sun reflecting back from the water, can add up to a backbreaking and highly fatiguing day. McHugh's biggest week netted him 6,000 sponges.

A lot of sponging is done in comparatively shallow water of less than 20 feet deep. However, sponge skiffs seek their prey in up to 32 feet of water. In deep water, the sponge hook is weighted and guided on its way by a long line.

McHugh says there are more than 5,000 known varieties of sponges, all of them having salt water as their habitat except for one family, the *spongillidae*, which lives in fresh water and is commercially worthless. Of all these species, only seven carry blood cells and it is these — the sponge is an animal, not a plant — that are used by man. The most desirable of the seven varieties (and the kind you use in your bath) is the deep water sheep's wool sponge, which is big, soft, whitish in color and trims to perfection. A sheep's wool sponge brings the sponge fisherman from \$1.20 to \$1.50 each and costs you, retail, anywhere from \$8 to \$15, a price sybarites are delighted to pay.

But while the deep water sheep's wool sponge may be the queen of the sponger's harvest, the other varieties have their uses and their prices, usually good ones. There's the Atlantic side sheep's wool with high eyes, not quite as splendid as the deep water sheep's wool, but more than adequate for those lovers of luxury on a tight budget; there's the yellow sponge; the sand yellow, which can be used as a loofah, a sponge McHugh says is no sponge at all, but a variety of tree growing in China and India; the grass yellow; and the grass wool, which have mainly industrial uses, one of them being to sponge down race horses.

Unlike human beings, a race horse gets a fresh sponge for every bath — and unlike a lot of human beings, he bathes twice daily, which means that race horses use up a lot of sponges. One race track owner comes to Key West every couple of months and buys up every sponge he can find at prices from \$2 to \$2.50 each. Window washers use large numbers of sponges — consider the number of sponges represented by New York's twin World Trade Center Towers. The military uses sponges to clean artillery and precision weaponry and the ladies — while not exactly qualifying as an industry — use small sections of a sponge called the hardhead yellow to apply and remove makeup. A section of a hardhead

yellow sponge about double the size of a man's thumb retails for \$7 to \$9.

Among Key West spongers, Tarpon Springs is a fighting word. McHugh says, "In the 1930s Tarpon Springs spongers, their own sponge beds having been exhausted by their destructive sponging methods, invaded Key West. They dove for sponges, using the old-fashioned diving outfits, the heavy boots which tram-

they encountered Conch spongers, bearing not gifts, but baseball bats. This time the battered Tarpon Springs contingent decided that discretion was the better part of valor. They invaded no more.

McHugh says the Tarpon Springs sponge beds have been fished out for years. "They import inferior Mediterranean and Bahamian sponges and sell

method, replace themselves with lightning speed. "A sponge," says McHugh, "is an animal, breathing in salt water through its eyes, sometimes called nostrils, and flushing out its body continually. Its food is plankton and because any one sponge is both male and female, it reproduces itself with dazzling efficiency."

The love life of a sponge takes two forms. In one, a bud drops off the sponge, attaches itself to the sea's floor and grows. The other method is to release eggs, which become tadpole-like little creatures that swim until they attach themselves to the bottom of the sea. The method used seems to depend on the emotional state of the sponge on any particular day.

When McHugh feels that he has taken his day's quota of sponges, which means his skiff and the two trailing skiffs are filled to the gunwales, he revs his skiff's motor and heads for his drying boat, a large motor vessel anchored in solitary splendor a considerable distance from his houseboat. "A Key West sponger will take about 10 percent of any area he sponges in any one day," he says. "And don't forget that those sections of the sponges taken which remain on the ocean floor will grow and regenerate themselves."

On the drying boat, each sponge is squeezed by hand, and moss, shells, coral, the sponge's skin and winter coat are removed individually. After this is done, the sponges are laid in rows, the eyes up. This drying period lasts three days and remembering that drying sponges are decaying animal bodies, it's best to stay upwind of the drying boat.

After three days of drying, the sponges are squeezed again and then put over the side in sacks for from three to five days. After that, they are taken up, and whacked solidly on all sides with a sponge paddle, a tool that resembles a table tennis racquet. Only after this are they ready to go to the processor for a more thorough cleaning and trimming. What remains at this stage is basically the sponge you use, which is the skeleton of the animal, with all tissue and blood cells completely removed.

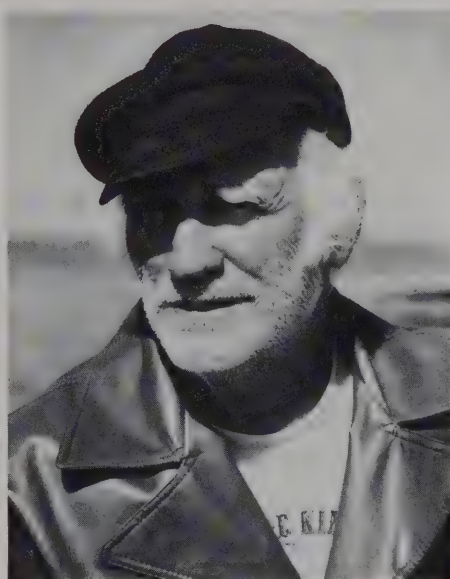
Because sponges are valuable, piracy is a problem. A couple of years ago, just before sunset, McHugh, from his houseboat, saw two sacks of sponges being towed away from his drying boat by a bearded swimmer. The two sacks contained 135 sponges with a value of more than \$300.

McHugh jumped into a skiff, gunned the outboard and intercepted the water-borne thief along with his loot.

Is There Life After Sponging?

C.B. McHugh, the "sponge king" began sponging when he was eight. After this season, at age 60, he plans to retire from the business. But not to worry. His acting talents are enough for him to get by. Besides commercials for National Airlines and TWA, he was William Windon's stand-in in the movie *Hunters of the Reef* and was a lobsterman in *The Life of a Fisherman*, a picture the Vatican produced. McHugh might be described as a nondevout Catholic. Nevertheless, he waived his fee, hoping for a little consideration in the hereafter.

But McHugh does more than act. He has produced a T-shirt emblazoned with his portrait and bearing the legend, "C.B. McHugh, the Sponge King of the Conch Republic." The shirts are carried by a variety of Key West shops and sell at a fairly brisk pace, since the words "Conch Republic" are hot buzz words among tourists. The T-shirt makes a great conversation piece, especially at a stuffy party. One Key West man, a notable eccentric, uses his as a combination winter nightshirt and cuddly.



After 52 years of hard work and frugal living, it's likely that McHugh has, as people used to say, "a bit put by" and in another year or so he'll be eligible for Social Security. All in all, he's highly unlikely ever to become a charge on the public purse.

He'll continue his acting, which he considers a much softer touch than sponging or fishing, even if, as he says, "you do have to listen to the other actors."

pled sponges to death. The Conch spongers responded to this deprivation of their livelihood by declaring all-out war."

When the Key West spongers declared war they took no half-measures. According to one story, possibly apocryphal, irate Conchs, seeing a Tarpon Springs diving boat in action, got into a speed boat, poured gasoline over the entire diving area, threw a match on the gasoline and sped off. The occupants of the diving boat were toasted to a turn; the divers below were poached.

The sons of Tarpon Springs retreated homeward, leaving their dead behind. A few years later, they tried again. This time their divers used wet suits, going deep and cutting the sponges off with knives, a procedure that kills the sponge, unlike the gentle raking of the Conch spongers, which does not. Before long

them as their own catch," he says. "When they see a demand for high-quality sponges they come down here to Key West and buy them. These are also sold as Tarpon Springs products."

McHugh sees Tarpon Springs as nothing more than a public relations and tourist caper. "They haven't taken a sponge up there in 20 years," he says.

A more severe threat to the Key West sponging industry was the production by DuPont, in 1942, of synthetic sponges. The synthetics were well-publicized and advertised, and it took consumers several years to figure out that synthetic sponges were not very soft, not very efficient and that it took a vivid imagination to find any possible resemblance between a synthetic sponge and a natural sponge.

Sponges, when taken by the primitive but environmentally benign hook

The sponges were rescued, the thief was treated to a touch of street — or seagoing — justice, and released with the admonition that property left unguarded is not necessarily in the public domain.

McHugh's processor is the Key West Sponge Warehouse, operated by Monroe County Commissioner and Key West entrepreneur Ed Swift. The warehouse has its own dock, where the sponges are brought ashore. When not sponging or otherwise engaged, McHugh works as a cleaner and trimmer for the warehouse, which is next door to the Key West Aquarium.

This will be his final year as a sponger, due to rheumatoid arthritis. During his 52 years of sponging, he created the four-pronged sponge hook, replacing the less-efficient three-pronged hook. He neglected to patent it. Someone else did and is collecting royalties on his creation. He also has developed a machine that cuts sponges to any desired size. He's understandably reluctant to display the machine.

He estimates it is possible to spend only 2½ months a year sponging. For visibility the water must be perfectly still. Sometimes spongers are able to quiet the water by pouring oil on it (the old-time spongers used shark oil for this purpose) but for most of the year the swells make sponging impossible.

"Nature is the enemy of the sponge fisherman," McHugh says. "When the wind is blowing more than eight miles an hour, it's impossible to take sponges." At these times, McHugh, who has a commercial fishing license, goes after yellowtail and grouper and sets a string of crawfish and crab traps. More recently, he has added shark fishing to his repertoire, shark meat being in demand by trendy Yankees.

Having brought his sponges to the dock of the Key West Sponge Warehouse, to join an inventory of 25,000 other sponges, McHugh's next task is to sell his catch at a favorable price. This is done by what is politely termed "negotiation," and although there are several methods of pricing, the one favored by most spongers is the "straight through" system. In this method, the sponger and the wholesaler agree on a price for one representative sponge in the delivery. That price becomes the price of every sponge in the sponger's catch. If the price arrived at is \$2 and the sponger has 800 sponges, he goes home \$1,600 richer.

Fishermen and farmers alike tend to complain about the difference between what they receive for their crops and the retail price. McHugh claims that

the prices wholesalers pay for sponges has not increased in 30 or 40 years. "I get 60 cents for a cosmetic sponge," he says, "which retails for from \$7 to \$9." Swift disputes this, saying that the labor and other costs of cleaning, trimming, handling and packaging have risen astronomically and that, as a wholesaler/retailer, his profits are small. This is the classic argument between the producer and the merchant and it will go on, with little variation, unto eternity.

The fact remains that sponge buyers, who know a good product when they see one, are coming to Key West from all over the world to buy bath, cosmetic and industrial sponges. Ever since those lit-



The overflow netted on this sponge catch will be hoisted onto the much larger skiff.

tle difficulties with the brave intruders from Tarpon Springs, diving for sponges has been outlawed in Monroe County, which encompasses all the Florida Keys. Now the local spongers have their sponge beds all to themselves and they intend to keep it that way.

There are three or four other sponge wholesalers in Key West, of which Ed Swift's Key West Sponge Warehouse is the largest and most competitive. Despite his complaints about low prices paid by the wholesaler to the sponger, McHugh and Swift seem to have a reasonably cordial relationship, marred from time to time by differences of opinion over pricing.

Swift, with his marketing know-how, is as responsible as anyone for the renaissance of Key West's sponging industry — an industry that never quite disappeared, but which endured a rather quiescent period in the 1960s and 1970s.

He says, "I thought that sponges represented an indepth market for the Keys which was not being tapped. Our operation represents the first time that

Key West people have packaged the final product.

"Sponging is an important income source for local people," he says. References to sponge diving make Swift, along with all Keys people in the sponge industry, livid. "In Monroe County," he said, "the law prohibits diving for sponges. The minute diving is permitted, there will be no more sponges."

The reason, he adds, is that "fishermen can only sponge in good weather, whereas a diver can sponge 365 days a year. This industry cannot absorb diving for sponges."

The people of Key West's sponge industry are vigilant in seeing to it that the law prohibiting sponge diving in Monroe County remains on the books unchanged. Swift, along with McHugh and other Key West spongers, has appeared before the Florida Legislature to oppose any alterations in the antidiving law.

His goal is to bring Key West back to the position it held between 1880 and 1910 when it produced 90 percent of the sponges sold in the American market and employed 1,100 people on 500 sponge boats. "In 1890," Swift says, "Key West marketed \$750,000 worth of sponges and that was when a dollar was a dollar."

Today, he says, the industry provides employment for from 150 to 200 people, who take sponges in an estimated 100 sponge boats. "Sheep's wool sponges, taken in the waters of the Florida Keys, today represent 98 percent of the American market. There are no sheep's wool sponges in Tarpon Springs," he adds happily.

"As a matter of fact," he says, "Tarpon Springs has only one of two sponge boats operating today and those are only a tourist gimmick. They are in the business of importing and reselling sponges." Although he doesn't quite say so, Swift gives a distinct impression that the Tarpon Springs sponge business — what little is left of it — is suffering for the environmental sins committed by its forebears.

Never a man to put all his sponges in one basket, Swift also owns the Key West Sponge Co. at 626 Duval St., in the heart of Key West's tourist belt. The shop, a sizable open-air sponge emporium, started with \$1,000 worth of orders. It now nets from \$20,000 to \$30,000 annually and the gross and net are increasing each year.

The shop, which has an inventory of 22,000 sponges, has a staff of three: Jamie Bishop, an attractive young lady, is manager; Pete Yucker, an amiable

young Swiss is assistant manager; and Hugh Martin, an affable gentleman, is the one who gives the already trimmed sponges their final cutting, making them temptingly of a size to fit a variety of hands, mostly feminine.

Nothing in the sponge industry is wasted. The sponge trimmings are carefully bagged and sold as Golden Mulch. "It's the best mulch ever," Martin says. "It would make a yardstick bloom."

Martin loves to enumerate the many uses of sponges. In addition to those already mentioned, they're used in surgical procedures — "they're infinitely superior to cotton sponges" — in hanging wallpaper and packing gun barrels with oil.

But Mrs. Bishop, with her developed aesthetic sense (she has degrees from Ferris State College in Michigan and from Michigan State, both in art) says that sponges' prime use remains in the bath. "Sponges create an urge," she says simply.

More oriented toward black ink than aesthetics, Ed Swift says his warehouse and shop generate \$250,000 wholesale and \$250,000 retail, respectively, as of 1982. He says the sponge industry statewide now grosses \$5 mil-

lion annually, a figure that was \$500,000 only three years ago. "We're the only processor/packagers," Swift says, "and we export all over the world. Europeans use bath sponges habitually and we can barely keep up with the demand. One buyer from Detroit comes to Key West once a year and buys 100,000 sheep's wool sponges clean from the ocean. He even does the final cleaning and trimming himself."

Swift won't be satisfied until Key West is once more the sponge capital of the world — a goal that seems to be showing up on a not very distant horizon.

But the entire revived sponge industry rests, in the end, on the shoulders of C.B. McHugh and men like him. And thanks to rheumatoid arthritis, this is McHugh's 52nd — and final — year as a sponger. What lies ahead for him? The workhouse?

Hardly. Like most provident men, he has more than one profession. At age 19, MGM offered McHugh a screen test, but he preferred Key West to Beverly Hills, a highly intelligent choice. At 60, he remains an unusually handsome codger, with a fine speaking voice. This combination permits him to make a

pretty fair living as an actor, doing television commercials and appearing in television dramas and movies.

As far as television commercials go, he has the sort of face and voice that if he held up a can of cat food on screen and orated on its unparalleled nutritional values, taste and gourmet quality, your cat would give you no rest until you went out and bought that brand. "A man with a face and voice like that could never lie," your cat would say.

C.B. has made television commercials for National Airlines, playing an extremely sincere shrimper. For TWA he made a commercial in which he played an equally sincere lobsterman. The message was that if these simple sons of toil could fly, why not you? As they say in the advertising world, he sold tickets.

And when C.B. retires, his son Kevin will take over and a long line of Key West spongers will continue. And ladies all over the world, luxuriating in the sensuality of a sponge bath, will perhaps think fondly, if not passionately, of the honored name of McHugh. □

Ben Martin is a free-lance writer based in Key West.

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DISTINCTIVE DINING

Inclusion on this list is by merit. If you feel there is a restaurant not listed that should be included, please contact Palm Beach Life so we can check on it.

PALM BEACH COUNTY

PALM BEACH

The Breakers, 1 S. County Road. After 50 years of service, the hotel has maintained the elegance which reflects an era of a more gracious way of life. Dine in the elegant Florentine and Circle dining rooms; have an informal luncheon at the Beach Club or a quick burger or salad at the intimate Golf Club. Veal piccata with lemon sauce is the favorite entree in the Florentine Room. 655-6611.

Cafe L'Europe, in the Esplanade on Worth Avenue. European sophistication and quality fare. An extravagant dessert table is laden with fresh fruits and pastries. Old-fashioned apple pancakes with lingonberries, cold plates, salads and luncheon specialties are served from 11:30 a.m. until 3 p.m. From 2:30 until about 7 p.m. enjoy light snacks and pastries in the bistro-bar area. Freshly baked croissant sandwiches, a crock of onion soup or gazpacho in a crystal goblet are bistro favorites, as are the special coffees and champagne cocktails. Dinner is served from 6 to 10:30 p.m. 655-4020.

Capriccio, Royal Poinciana Plaza. A *Holiday* magazine choice. Continental and Italian delicacies. Veal dishes are most popular: scaloppine saute Capriccio, scaloppine a la marsala and veal zingara, with its shredded ham garnish and subtle light tomato sauce. Luncheon is a good value. Open every day except Sunday for dinner from 5:30 until 10 p.m. 659-5955.

Charley's Crab, 456 S. Ocean Blvd. Fresh seafood dining features local pompano, snapper and swordfish, plus fish and seafood from Boston and the Great Lakes. Raw bar, bouillabaisse, paella, Maine lobster and soft-shell crabs also are served. Hours are 4 to 11 p.m. Monday through Thursday, 4 p.m. to midnight Friday and Saturday, and 4 to 10 p.m. Sunday. Cocktails are served from opening hour and food service begins at 5 p.m. 659-1500.

Chuck & Harold's, 207 Royal Poinciana Way. Their courtyard features a spinnaker covering which opens for views of the sky as well as dining on the sidewalk cafe. One menu from 11:30 a.m. until closing offers burgers, finnan haddie, homemade linguine, steaks and ribs. You can be entertained with classical and jazz piano on weekdays, mid-afternoon through cocktail hour and during Sunday brunch. 659-1440.

Colony Hotel, Hammon Avenue. During the summer, the Colony is open for lunch only from noon to 3 p.m., seven days a week. They do, however, serve cocktails in the bar from noon until 8 p.m. 655-5430.

Doherty's, 288 S. County Road. Always a good bet, Doherty's has a pub-like atmosphere with great char-broiled burgers, French onion soup and vichyssoise. Chicken hash is similar to New York's "21" creation. Delicious shad roe and broiled bacon is offered on the luncheon menu. Doherty's is open every day serving breakfast, lunch and dinner. The grill is open all afternoon for hamburgers. 655-6200.

Hamburger Heaven, 314 S. County Road. The claim "world's best hamburger" could be debated, but few would say the juicy, tasty burgers prepared from freshly ground, quality beef are not heavenly. They also offer steak dinners and glorious pies and cakes. They're open for lunch and dinner. 655-5277.

Mandarin, 331 S. County Road. Their all-you-can-eat luncheon buffet changes every day. Dinner menu features Cantonese fare from pineapple duckling to lobster. The pleasant atmosphere is a blend of English, Cape Cod and Chinese. Takeout menu. 659-2005.

Maurice's, 191 Bradley Place. An old-timer, they've been here since 1946. Specializing in Italian cuisine, favorites

on the extensive menu are seafood posillipo, osso buco and squid Milanese. Open for dinner. 832-1843.

Nando's, 221 Royal Palm Way. A mecca for Palm Beach society for many years. The gracious owner of the restaurant that bears his name originated the scampi recipe so popular in American restaurants. Continental and North Italian cookery are featured. Dinner only. 655-3031.

Ta-boo, 221 Worth Ave. With its club-like atmosphere, this has been a favorite rendezvous since its doors opened in 1941. Their continental menu also has some home-style fare such as stews and soups. It's a great place to have a few drinks and dance. They're open for lunch and dinner. Tieless and coatless gentlemen are taboo after 6 p.m. 655-5562.



TooJay's, 313 Poinciana Plaza. This cafe and gourmet marketplace offers casual dining for shoppers and theatergoers, or anyone in search of good soups, salads, sandwiches and yummy pastries. Pick Marc's delicious caraway rye bread for your sandwich and save room for pies, tarts, tortes and cakes. Breakfast is served — Sundays only, luncheon, dinner and after-theater service. No reservations. 659-7232. TooJay's also has a cafe at Loehmann's Plaza in Palm Beach Gardens (same menu). 622-8131.

Two-Sixty-Four, 264 N. County Road. Popular luncheon and dinner spot where one can dine on excellent hamburgers, soups and salads. Dinner entrees include, besides steaks and prime rib, catch of the day and stone crabs in season and four veal offerings. 833-3591.

Worth Avenue Burger Place, 412 S. County Road. This is the place for Palm Beachers and casual shoppers in the mood for a high-quality burger or an inexpensive dinner. Prime 10-ounce New York strip, homemade layer cakes and pies, plus some homey delights like baked apples, rice pudding and cup custard are favorites. Omelets and sandwiches are served from 11 a.m. until 9 p.m. 833-8828.

Worth Avenue Cafe, 237 Worth Ave. Chic little cafe featuring a full range of deli items including corned beef, pastrami, turkey and combination sandwiches, and lox, bagels and blintzes. Open throughout the day from 11:30 a.m. to 10 p.m. Stop in for a salad, French pastry, espresso or a slice of quiche. Dinner served from 5 p.m. 655-0950.

WEST PALM BEACH

Bennigan's Tavern, 2070 Palm Beach Lakes Blvd. Funky decor and casual atmosphere. Get happy from 11 a.m. to 7 p.m. when drinks are two-for-one. Service is continuous from 11 a.m. until 2 a.m. Quiche is offered in several varieties as well as deep-fried vegetables, fried cheese fingers, burgers, steak and chicken. Their champagne brunch Sundays from 11 a.m. until 3 p.m. features eggs Benedict. 689-5010.

Blue Front Barbecue, 1225 Palm Beach Lakes Blvd. Barbecue-loving folks dote on the ribs grilled over

oakwood fires. They also have chicken, pork and beef with the smoky flavor, plus black-eyed peas, corn bread and sweet potato pie. 833-9184.

Dominique's, 214 S. Olive Ave. Their specialty is European-style sandwiches — the best of wursts on crisp baguettes. Varied European cheeses are offered with potato salad or chicken fricassee. Takeout or eat in. 833-2805.

Frederic's, 1930 N. Dixie Hwy. Featuring good steaks and scampi. Full-course dinners are served from 5 p.m. until 1 a.m.; lunch and supper menu after 10 p.m. 833-3777.

Granada, 624 Belvedere Road. Cuban fare is featured, with Spanish accents. Paella and hearty soups are

served. Caldo Gallego is the pride of the house. They are open for luncheon and dinner. Closed Mondays. 659-0788.

Gulf Stream Seafoods Restaurant and Fish Market, 5201 Georgia Ave. Oyster and clam bar has the most affordable prices in the area. Hot plates include fried snapper, shrimp, oysters and Ipswich clams. Pick your fish or seafood from the retail market and have it cooked to order. Lebanese pastries are available. Open Monday through Saturday. Lunch is served from 11:30 a.m. to 2:30 p.m., dinner 4 to 9 p.m. and raw bar 11:30 a.m. to 2:30 p.m. 588-2202.

Hyatt Palm Beaches, 630 Clearwater Park. The hotel's sophisticated Cafe Palmier will appease anyone's epicurean longings. Food is beautifully presented and you'll like the little extra touches in this first-rate restaurant. Bay scallops with broccoli in creamy saffron champagne sauce, filet mignon with artichoke hearts, goose liver mousse and truffle sauce, veal Normandy with apples, morels and tomato noodles are among the offerings for dinner. The Terrace offers breakfast and continuous lunch-dinner service. You'll enjoy Italian omelettes baked open-face, sandwiches and salads lavishly garnished with fresh fruits and vegetables, ribs, steak and fish of the day. 833-1234.

La Scala, 205 Datura St. This charming Italian restaurant offers fresh pasta and homemade bread. Fish of the day and zuppa di pesce are specialties. 832-6086.

Margarita y Amigos, 2030 Palm Beach Lakes Blvd. Mexican food is served in an attractive setting. Nachos, enchiladas, tacos and burros, combination plates and chimichanga are on the menu. The wild tostada is outrageous but fun. Order a bucket of six South of the Border beers and have a tasting. The menu is the same 11 a.m. until midnight. 684-7788.

Nonna Maria, 1318 N. Military Trail in Luria Plaza. Intimate Italian restaurant offers provini veal dishes and pasta. Rollatini is veal stuffed with prosciutto and mozzarella cheese and topped with mushroom sauce. Zuppa di pesce heaps shrimp, clams, mussels, scungilli and calamari atop linguine. 683-6584.

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Royal Greek, 7100 S. Dixie Hwy. Family restaurant offers Greek and non-Greek dishes with home-cooked flavor. Pepper steak kabobs, moussaka, pasticho and baklava are delicious. Be sure to try their Greek wines and the towering coconut meringue pie. They're open for breakfast, lunch and dinner. Closed Sundays. 585-7292.

Sitar Indian Tandoori & Curry Restaurant, 7504 S. Dixie Hwy. Authentic Indian fare is cooked in the tandoor oven made of Indian clay. Specialties include Mughlai curries and Biryani rice dishes, plus Indian breads and desserts. Open for lunch and dinner. Closed Sunday. Items available for takeout. 586-0168.

Tequila Willie's Saloon & Grill, 2224 Palm Beach Lakes Blvd. This fun restaurant has a casual Mexican atmosphere, where one can enjoy a variety of munchies or a full dinner. They also offer American burgers and deli and raw bar food. The "stampede," designed to serve 4 to 6, includes tacos, enchiladas, tamales, tostadas and more. Try Cuervo 1800 and Sauza Commemorative tequilas — take it straight with salt and limes or with jalapeno pepper. Tequila-based Margaritas come in 8 flavors. Open for lunch, dinner, late snacks and Sunday brunch. 471-1900.

This Is It Pub, 424 24th St. Featuring charming pub atmosphere along with good drinks, good food and friendly service. Delicious soups and chowders, daily gourmet specials from chicken cacciatore to bouillabaisse, fresh crusty bread, aged prime ribs and steaks, dessert drinks plus key lime pie are served. Service is continuous for luncheon from 11:30 a.m. Tuesday through Saturday. Dinner from 5 until 11 p.m. weekdays; 11:30 p.m. Friday and Saturday. Closed Sundays and Mondays. Reservations are suggested. 833-4997.

Tokyo Joe, 123 Clematis St. A Japanese restaurant offering a sushi bar and traditional Japanese cuisine. Sashimi features fresh raw fish and seafood of the day. The less adventurous will enjoy yakitori and teriyaki (tender morsels of chicken and beef), or tonkatsu — crispy fried breaded pork. Nabemondo selections include chicken or fish cooked in a broth with Japanese vegetables. Luncheon and dinner. 659-5303.

Tony Roma's, 2215 Palm Beach Lakes Blvd. The place for barbecued baby-back ribs and great French-fried onion rings. Or go for barbecued chicken, pan-fried brook trout, a burger or a steak. They're open from 11 a.m. until 1 a.m. Monday through Thursday and until 3 a.m. on Friday and Saturday. Sunday hours are 2 p.m. until midnight. No reservations. 689-1703.

Victoria Station, 1910 Palm Beach Lakes Blvd. All the prime roast beef you can eat — and more. The "owner's cut" weighs 28 ounces. They feature a railroad theme, complete with caboose and British railroad artifacts. Steak teriyaki, barbecued beef ribs and shrimp in garlic sauce are other entrees served. Dinner items are available on the luncheon menu, plus a variety of half-pound burgers. The bottled house wines are excellent. 683-9505.

Willie's Fresh Seafood Restaurant, 1681 N. Military Trail. Featuring attractive rooms with courtyard and spacious bar, Willie's has fresh fish in season. Veal Oscar features provini veal topped with crabmeat. Fresh grouper with linguine and shrimp marinara are good choices as is the clambake for two. 686-6062.

Yamato Steak House of Japan, Pine Trail Plaza on Okeechobee Boulevard and Military Trail. Raw steak, chicken, shellfish and vegetables are grilled at the table by Japanese chefs. Five-course dinners feature sirloin, filet mignon, sesame chicken, shrimp, lobster and scallops. Tempura shrimp and vegetables are also good. To quench your thirst there is plum wine, sake and Japanese beers. They're open Monday through Saturday, 4:30 to 11 p.m. and Sunday 2 to 10 p.m. 686-3508.

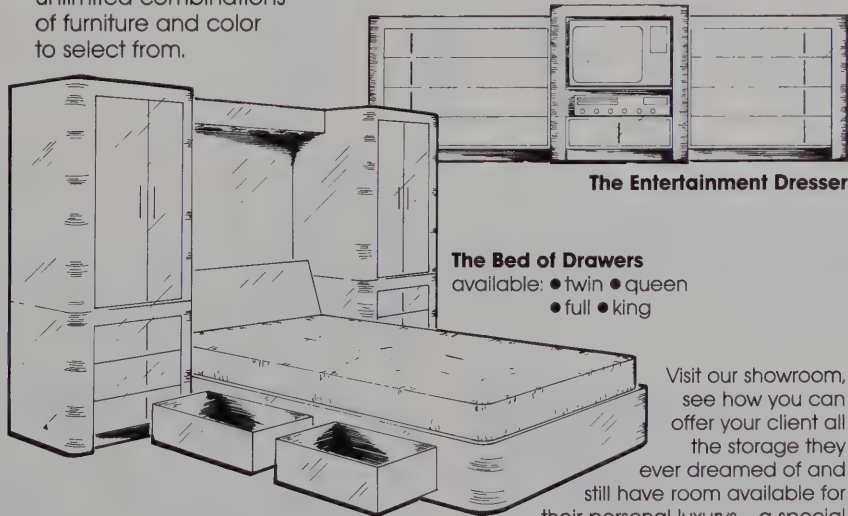
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entrees include baked eggplant and stuffed avocados. Freshly squeezed juices, natural ice cream, hot carob sundaes and other desserts are on the menu. Wine and beer are served. No smoking. 586-8344.

Cafe Vienna, 915 Lake Ave. Substantial, home-cooked fare such as sauerbraten and potato dumplings, spaetzle and wiener schnitzel are featured. Desserts are a delight — sachertorte and the German schwarzwalders kirschtorte and apple strudel. 586-0200.

Dragon Inn, 6418 Lake Worth Road in Lake Worth Plaza. Cantonese, Mandarin and Szechwan style dishes are served. Hong Kong steak, lemon chicken, Mandarin shrimp are on the menu. Open for lunch and dinner. 965-0418.

L'Anjou, 717 Lake Ave. Entrees include crepes, omelets, eggs Benedict, beef Wellington and duck pate. You'll like this small French restaurant. Open for dinner only. 582-7666.

Mother Tongue, 1 Lake Ave. Caribbean fare is served. Conch goes into chowder, fritters, curry and Creole dishes. Coconut-fried shrimp, Jamaican rum shrimp and dolphin are specialties. Luncheon served from 11:30 a.m. to 2:30 p.m. Monday through Friday; dinner served 6 to 10 p.m. daily. 586-2170.

Pancho Villa, 4621 Lake Worth Road. Mexican and a few South American favorites: real tamales steamed in corn husks, chiles rellenos, tacos and enchiladas. Soncocho stew, a specialty of the house, is a tasty concoction of meat, yucca and plantains. Mexican beer is available. Service from 10:30 a.m. every day. Take out or eat in. 964-1112.

Piccolo Mondo, 6669 Lake Worth Road. Out-of-this-world freshly made pasta and plum de veau veal dishes. Tortellini, in a creamy Parmesan cheese sauce or fresh prosciutto-tomato sauce, plus fettuccelle and Italian potato dumplings. Fresh seafood dishes include mussels in a garlicky-fresh basil sauce and zuppa di pesce. Dinner is served from 4 to 11 p.m. Late snacks until 4 a.m. include pasta, antipasta, mozzarella en carrozza and fried squid. They also have a bar and dance floor. 439-2522.

LANTANA

The Ark, 2600 W. Lantana Road. Meat, seafood and fowl — and plenty of it — are available at affordable

prices. The roast prime rib comes in four cuts from eight to 24 ounces or try the "elephant" 16-ounce strip. Tropical setting and an animal-related menu carry out the Noah's ark theme. 968-8550.

MANALAPAN

Reuben's, In Plaza del Mar, 265 S. Ocean Blvd. (SR 1A). Delicatessen delicacies to take out or eat in. Pride of the deli are the salads composed of Maine lobster, shrimp and scallops and chicken with curry or fresh dill. Deli meats such as large grind salami from Pennsylvania, Volpi prosciutto and Schaller and Weber sausage will tempt the sausage connoisseur. The bakery offers Danish, croissants and pastries made from scratch. Catering. 588-0444.

BOYNTON BEACH

Banana Boat, 739 E. Ocean Ave. on the Intracoastal. Dine casually in the lounge and patio. Featured are soups, salads, fried shrimp, shish kebabs and steaks. Le Martini Room specialties include roast duckling, frog's legs, veal scallopini and chicken Parmesan. Open from 11 a.m. to 2 a.m. every day. 737-7272 or 428-3727.

Elina's Mexican Restaurant, 3633-B S. Federal Hwy. This unpretentious restaurant seats around 60 from 11 a.m. until 11 p.m. Soups, enchiladas, tamales, tortillas, burritos and the puffy sopapillas served with honey are available. Closed Mondays. 732-7252.

DELRAY BEACH

Scarlett O'Hara's, 335 Linton Blvd., in Old Harbor Plaza. This is a casual eating place with pleasing ambience. Try their Mint Juleps and other potent potables with names like Rhett Butler and Scarlett O'Hara. Menu offers a variety of munch fare — potato skins, zucchini fingers and peel 'n eat shrimp. There's also steaks, fish, Mexican and Italian favorites, and late snacks and Sunday brunch. 272-6239.

BOCA RATON

Casa Gallardo, 353 Town Center Mall. Authentic Mexican dinners, appetizers, desserts and drinks are served. Chimichanga featuring a large crisp tortilla, juicy chunks of beef and pork, and Monterrey jack cheese is tremendous. Double-frozen Margaritas are a specialty. Open seven days, 11:30 a.m. until midnight. 368-1177.

Chez Marcel, 21212 St. Andrews Blvd. Impeccable service and worthy French cuisine are standard. Enjoy aigillettes de canard served on limoges plates. Soups come to the table in shiny copper pots. Imported morels with Proviini veal and excellent pastries. 391-6676.

Dominic's, I-95 and Glades Plaza (in the Holiday Inn). A first-class restaurant with romantic, "Italian Village" atmosphere. Executive chef Roberto Jurin was formerly with La Scala in New York and offers excellent Italian fare including a parade of veal dishes. Pasta is prepared Bolognese style, carbonara or with seafood. They also feature a broad selection of wines. Open for dinner only from 5 to 10 p.m. Sunday through Thursday and until 10:30 p.m. Friday and Saturday. 368-5200.

La Vieille Maison, 770 E. Palmetto Park Road. "The Old House," a gem of the Addison Mizner era, offers a romantic setting for dining. The food is excellent, the service sophisticated and the ambience agreeable. Spectacular wine list is available in this a five-star Mobil award-winner. 391-6701.

PALM BEACH GARDENS

The Explorer's Club, PGA Sheraton Resort, 400 Avenue of the Champions. This gourmet dining room offers specialties from around the world. Appetizers include Russian piroshki and Japanese shrimp sushi. Entrees range from tenderloin of lion to venison. Red snapper is prepared Caribbean Islands style with cilantro. Lamb chops are wrapped in strudel pastry and spiked with Greek retsina. Open 6 to 10:30 p.m., Friday and Saturday until 11 p.m. 627-2000.

Ristorante La Capannina, 10971 N. Military Trail (PGA Boulevard and Military Trail). Italian fare is prepared and served with finesse. Raffaele Sandert and Chef Jose Quilherme, the owners, were with the original Capriccio's in Palm Beach. Spaghetti al gusto tuo (any way you like it), rigatoni alla vodka, cannelloni and fettuccine Alfredo are offered. Veal entrees include saltimbocca and zingara. Open for lunch and dinner. 626-4632.

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Bentley's, 730 U.S. Hwy. 1. You'll find excellent service and an imaginative menu. Chilled poached salmon with

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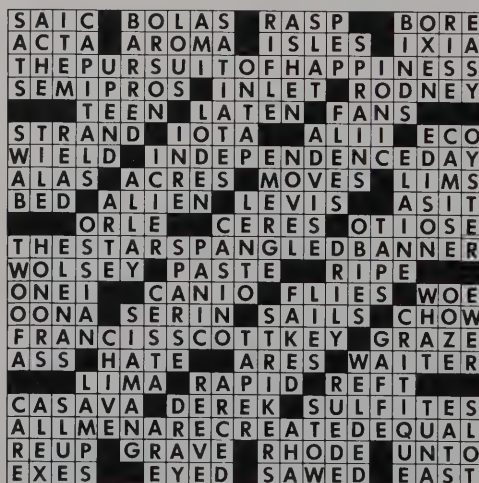
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dill sauce is among the appetizers. Homemade soups, fresh "al dente" vegetables in season, rosin-baked potatoes are offered. You can top your prime rib with fresh asparagus and crabmeat in bearnaise sauce. A better-than-average wine list is reasonably priced. Colorful church windows and plants provide a handsome atmosphere. Open for lunch, dinner and Sunday brunch. 842-6831.

Jack Baker's Lobster Shanty, 211 N. Federal Hwy. Lobsters, broiled or boiled, priced according to size, plus a delightful array of fish and seafood are served. Steamer clams are served with broth and butter, Chesapeake Bay soft-shell crabs and fresh-caught native fish. Open 4:30 p.m. daily. No reservations. 842-7233.

The Fisherman's Cafe, 661 N. Federal Hwy. This charming restaurant resembles the gingerbread homes in Old Town Key West with its wide veranda set with white wicker chairs. The Cafe offers some of the best fresh fish in the area, plus such delights as fresh oysters Rockefeller with Pernod and shrimp scampi in fresh tarragon butter sauce. Lunch only. Dinner from 4:30 to 10:30 p.m. No reservations. 848-9600.

RIVIERA BEACH

Crab Pot, 386 E. Blue Heron Blvd. under the Riviera Beach bridge. Eat blue crabs, catfish and shrimp steamed in beer, while you smell the sea air. Open for lunch and dinner every day. 844-9245.

Portofino, 2447 Ocean Blvd. This is an indoor and outdoor Italian cafe with a view of the ocean. Try their lasagna and ravioli with homemade noodle dough. Other Italian favorites are offered at modest prices. A beautiful espresso machine turns out fantastic coffee and capucino creations. Pastries and pizza also are on the menu. Lunch and dinner served every day. 844-8411.

LAKE PARK

Cafe du Parc, 612 Federal Hwy. Charming French restaurant in a house features boneless duck with green peppercorns, quail, sweetbreads, beef Wellington, Dover sole and salmon en croute. Desserts are special. Open for dinner only. 845-0529.

JUPITER-TEQUESTA

Cobblestone Cafe, Gallery Square North at 383 Tequesta Drive. Blackboard specials change daily. Plum de veau

veal prepared en croute, rack of veal, veal chop stuffed with ham and cheese, and veal francaise. Specialties include duck with Bing cherries, breast of capon and shrimp with mustard sauce. Fresh vegetables, homemade soups and fine pastries. Luncheon and dinner 747-4419.

Harpoon Louie's, 1065 SR A1A, Located on the shores of the Jupiter Inlet, with view of the Jupiter lighthouse — this is a casual all-around restaurant where one can enjoy "munchies" and entree specialties under \$10. Breakfast from 7 to 11 a.m. features Irish scones and freshly baked items by Irish pastry chef. Lunch is from 11 a.m. to 5 p.m.; dinner from 5 until 10 p.m. Dine casually on the canopied porch. 747-2666.

INDIAN RIVER COUNTY

VERO BEACH

Driftwood Inn, 3150 Ocean Drive. On the ocean in the picturesque Driftwood Resort, this handsome restaurant fashioned of brick, antique wood and glass offers a varied menu: osso buco, smoked chicken, mushroom and spinach salad, and fettuccine Alfredo. Prime meats and fresh fish are grilled over mesquite charcoal from Texas which imparts a unique and delicious flavor. Another specialty is their international coffee bar. Open for dinner 5:30 to 10 p.m. 231-0336.

Forty-One, 41 Royal Palm Blvd. Imaginative French chef, elegant decor and French service combine to make this restaurant one of Florida's best. Fresh oysters topped with caviar and creamy horseradish sauce, seafood bisque, iced cucumber soup, sweetbreads, seafood crepe Brittany, grouper Bonne Femme, bouillabaisse and sauteed shallots are featured. They're open Monday through Friday, 12:30 to 2:30 p.m. and 6 to 10 p.m.; Saturday and Sunday, 6 to 10 p.m. 562-1141.

Ocean Grill, Sexton Plaza. On the ocean and a survivor of the ocean sprays and wind for more than 50 years, this landmark seems fashioned of driftwood. Inside there is a museum of wrought iron ships' bells, stained-glass windows and mahogany. Feast on Indian River lump crab caught in the river at the restaurant's back door, plus local fresh fish. The kitchen turns out blueberry-pineapple muffins, bread, cakes and a truly authentic

key lime pie. Good steak and daily specials also are featured. They're open 11:45 a.m. to 2:30 p.m. and 6 to 10 p.m. Monday through Saturday; 5 to 9:30 p.m. Sundays. 231-5409.

The Red Tail Hawk, A1A, between Fort Pierce and Vero Beach. This oceanfront restaurant has a superlative view, especially from the "Crow's Nest." It is popular for private parties. Raw seafood bar, chess pie and prime beef are featured. 6 to 11 p.m. daily. 465-7300.

MARTIN COUNTY

JENSEN BEACH

Frances Langford's Outrigger Resort, 905 S. Indian River Drive. Polynesian setting on the Indian River offers Polynesian and American fare. Try the Outrigger Tiki, a combination of sliced barbecued pork, chicken and lobster with Chinese vegetables and served with a secret sauce. Closed Mondays. Luncheon is served noon to 3 p.m.; dinner, 6 to 10 p.m. 287-2411.

STUART

Benihana of Tokyo Steak House, on the St. Lucie River at the bridge on Ocean Boulevard. Hibachi cuisine is cooked at the table. Japanese chefs perform their unique skills with flashing knives as they prepare steak, shrimp and vegetables in full view of the diners. Eat with "waribashi" (Japanese-style chopsticks) and try a sake martini presented with a slice of cucumber instead of an olive. Lunch and dinner. 286-0740.

Jake's, 423 S. Federal Hwy. Their salad bar features clams on the half shell, soup kettle of the day, steaks, fish and sandwiches. Sit by the fire if it's cool; read a book if you like. Lunch is served Monday through Friday, dinner every day. 283-5111.

BROWARD COUNTY

DEERFIELD BEACH

Pal's Captain's Table, Hillsboro Beach Boulevard and the Intracoastal Waterway. Come by auto or boat. Pal's menu features fresh seafood, salads and traditional favorites with continental service and Intracoastal



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LIGHTHOUSE POINT

Cap's Place, 28th Court. This offbeat restaurant is accessible by boat only. Drive your car to the dock, turn on the light and a boat will take you over. Specialty is seafood. Call for exact address. 941-0418.

POMPANO BEACH

Harris Imperial House, 50 N. Ocean Blvd. It doesn't look like a Chinese restaurant, but legions come for the Cantonese as well as American fare. Evening luau buffet is extremely popular and the price is right. They serve lunch and dinner. 941-2200.

FORT LAUDERDALE

Casa Vecchia, 209 N. Birch Road, situated on the Intracoastal Waterway. An exciting restaurant conceived by the proprietors of Down Under and La Vieille Maison. A charming old house transformed into an engaging Mediterranean restaurant, featuring the ultimate in northern Italy and French Riviera cuisine. Reservations are a must. 463-5465.

Down Under, 3000 E. Oakland Park Blvd. Truly down under the Oakland Park bridge. Sit at tables according to your mood — patio, porch, balcony, waterfront, garden or tavern. Dine on great food and wine. It is always bustling with customers. They serve lunch Monday through Friday. Dinner 6 to 11 p.m. daily. 563-4123.

Le Dome, 333 Sunset Drive. A panoramic view of the city is offered in this rooftop restaurant with an extensive and imaginative menu. Osso buco, rack of lamb and San Francisco's cioppino are on the menu. Open 6 to 11 p.m. daily. 463-3303.

Les Trois Mousquetaires, 2447 E. Sunrise Blvd. It's worth a visit just for the pastry cart. Classic French cuisine is served. They serve lunch noon to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. except Sundays. 564-7513.

Renaissance. West of Fort Lauderdale off S.R. 84 at Bonaventure Inter-Continental Hotel and Spa. Exquisite and expensive fare is served on Royal Doulton china.

Appetizers include oysters topped with leeks gratinee, lobster medallions and escargots enroute. Entrees include duckling, rack of lamb, chateaubriand and veal chops. 474-3300.

Sea Watch, 6002 N. Ocean Blvd. Dine where the windows open to the ocean breezes or in air-conditioned comfort in this extraordinary multilevel structure of weathered wood. Enjoy seafood or beef. Prime ribs are roasted in rock salt and served with creamy horseradish sauce. Other specialties include ocean-fresh Florida pompano and red snapper, plus the catch of the day, bouillabaisse and delicious conch chowder. Luncheon fare offers a variety of special salads, Danish sandwiches and hot entrees such as coquille St. Jacques. 781-2200.

DADE COUNTY

MIAMI

Food Among the Flowers, 21 NE 36th St. This restaurant literally blooms with flowers and jungle-dense greenery. A Danish chef practices his salad and sandwich art reminiscent of Copenhagen. They're closed Sundays. 576-0000.

MIAMI BEACH

El Bodegon-Castilla, 2499 SW 8th St. Spanish cuisine. Seafood paella plus the traditional paella are served. Caldo Gallego and snapper with green sauce are favorites. 649-0863.

The Forge, 432 Arthur Godfrey Road. Decor is on the baroque side, with crystal chandeliers and stained glass. Steaks are served with imaginative toppings. 50-page wine list is available. Open 6 p.m. to 3 a.m. daily. 538-8533.

Gatti, 1427 West Ave. The second oldest restaurant on Miami Beach (Joe's Stone Crab has a few months' seniority) specializes in Northern Italian dishes, steak and seafood. Intimate atmosphere and excellent service by waiters who have been there up to 30 years. The son of the original owner, Joseph Gatti, is at the door, in the kitchen and keeping an eye on every table. Closed Mondays. 673-1717.

The Good Arthurs, 790 NE 79th St. located on a causeway leading from Miami to the beach. Dine indoors or

outdoors. Enjoy some of the best seafood in Florida — dolphin, snapper almonidine, a bountiful Caribbean bouillabaisse. 756-0631.

CORAL GABLES

Le Festival, 2121 Salzedo. Cheese soufflé appetizer is a delight. Entrees include duckling a l'orange flamed in Grand Marnier, chicken in champagne sauce. The patissier turns out a delicious assortment for the dessert cart. Wine and beer only are served. 442-8545.

MONROE COUNTY

ISLAMORADA

Green Turtle Inn, at mile-marker 81.5. The menu features conch and turtle flipper chowders, fresh fish and key lime pie. Open every day except Monday from noon until 10 p.m. Closes for a week or two in October. 664-9031.

Marker 88, U.S. Route 1 at mile-marker 88. Fresh fish is prepared with imagination at this waterfront spot. Native mangoes, key limes and calamondins are used in the preparation of the specialties. Dinners are fixed price, served from 5 to 9 p.m. You must choose your entree when you make your reservation. 852-9315.

KEY WEST

Fogarty's 1875 House, 227 Duval St., in the old Key West area. There is plenty of atmosphere here, as well as a menu featuring Continental, seafood and curry specialties. 296-9592.

Pier Restaurant (Pier House Motel), 1 Duval St. People with a penchant for dining on the water will be delighted with the four-sided view here. Luncheon specialties include fish fingers and seafood quiche. A large dinner menu offers everything from grilled Florida grouper in dill sauce to roast rack of lamb. A house favorite, the seafood catch for two is similar to paella, but very distinctive. 294-4691.

Poor Richard's Italian Garden and Buttery, 1208 Simonston St. This is one of the more interesting places in the area. They advertise in *Gourmet* magazine, which gives some idea of the type of clientele they hope to attract. 294-9020. □

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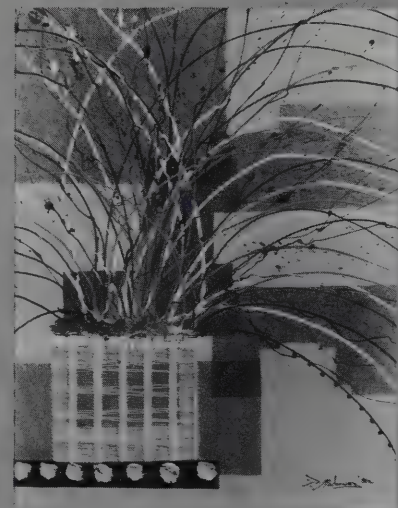


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DUTCH TREATS

(Continued from page 53)

arched roof, has 70 stained-glass windows, second only to those at Chartres, according to some experts. There are also museums and fine antique shops,

and, from May to September, a cheese market every Thursday morning in the square. □

Candyce Norvell is a free-lance writer residing in Ann Arbor, Mich.

Holland's Coast

Holland's unspoiled North Sea beaches are dotted with picturesque resort towns, each with its row of big wooden hotels with terraces overlooking broad boardwalks, in turn overlooking the sea. Scheveningen in the south, with its casino and odd, spiral-shaped pier, is the weekend outpost of diplomats and bureaucrats stationed in The Hague. To the north is cheery, white-washed Katwijk aan Zee; farther on, weatherbeaten, ghostly Noordwijk aan Zee, a place for writing brooding novels.

The queen of the coast is glittery little Zandvoort, Holland's Grand Prix town. The race is in August, and one hotelier recommends making reservations a year in advance. It's sporty wealth reminiscent of Cape Cod and Kennedys, Zandvoort offers

golf, tennis, surfing, year-round swimming, a sauna/solarium and a nudist beach.

There are three dozen small hotels and pensions, all prim and pretty with fresh paint and fresh flowers. The Hotel Pension de Margarethe is a pleasant, family-owned place favored by race fans. By day there is shopping for imported gourmet foods, designer fashions, cameras and cigars. By night, the action is exclusively at the casino.

Nearly every restaurant in town is closed on Tuesday, and shops lock up early. Buy a bit of salmon or herring in cream for a picnic dinner, inside or out, then spend the evening in nearby Haarlem, which has seven cinemas, a theater, concert hall and jazz clubs.

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THE WINE MYSTIQUE

(Continued from page 6)

The easiest route is to join a chartered group trip; some are very luxurious and take you inside famous chateaux otherwise closed to the public. Another possibility is to take a one or two-week wine course abroad — perhaps the best being the German Wine Academy at Kloster Eberbach. Wine magazines usually carry advertisements for such courses and tours.

But if you are averse to organized tourism, even at the deluxe level, it is easy enough to see the wine country on your own. In the old days — when, in Anglo-Saxon countries at least, only the rich and their butlers drank wine — few people outside the trade ventured into the wine towns. Those who did were either frustrated to find that no one spoke English or were over-

'Combine wine with travel ...'

whelmed with hospitality by the locals, who were enchanted that anyone from abroad was interested in their wine. Those days are past, except in remote places; today, you are more likely to find charter buses blocking the parking lot.

Although there is nothing in Europe to compare to the smoothly packaged, highly concentrated *visitor industry* in California's Napa Valley, winemakers seem to make greater provisions for tourism each year. There are still winemakers who resist — particularly at small properties, where the staff may simply be the owner's family, and where, if everyone were given the free sample people expect, there would be no wine left to sell. But American notions of public relations — and an increased awareness of how much wine we are drinking now — have spread across western Europe. The results range from simple roadside *caves touristiques* and *salles de degustation* (some of them genuinely promotional, others commercial) to lengthy free tours and tastings daily at the larger champagne houses of Reims and Epernay. (Champagne, incidentally, is one wine I think anyone would enjoy seeing made, especially if the firm is old-fashioned enough to have men disgorging bottles by hand. And Reims is only an hour or so from Paris by train).

It is easy to combine wine travel with more general sightseeing because several major wine regions are on well-traveled tourist routes. The best example is the Rhine valley between Bonn and Wiesbaden. If you have a Eurailpass, you can use it on the Rhine steamers, where from the observation deck you can see the vineyards rising steeply behind such towns as Eltville, Johannisberg, Rudesheim and Winkel. The boats stop at many of them, allowing you to get off, sample the local wine at a riverside inn, and catch the next boat down the Rhine.

Other wine areas that are notably scenic include the Moselle valley between Trier and Koblenz, the Wachau district on the Danube (a short drive from Vienna), the little-visited Douro valley in northern Portugal, much of the Rhone valley near Avignon, the chateau country of the Loire, the hills around Florence and Siena, and the Italian lake district in the foothills of the Alps.

On the other hand, there are some very famous wine regions that don't lend themselves to travel posters. Bordeaux is a handsome old city, with many fine 18th-century buildings, but I don't think you'd want to spend much time there unless you are fascinated by claret. The surrounding countryside is flat and unimpressively wooded; it is only when you see the names of the wine towns that the pulse begins to quicken. Similarly, Burgundy is an agreeable stretch of farmland, with wonderful food and two interesting cities (Dijon and Beaune), but if it weren't for the wine, people would rush past it on the autoroute

toward the more touristic South of France. I might add that you will not know the meaning of the word provincial until you have spent a night in a tightly-shuttered, abandoned-looking French provincial town.

If your time is limited, there are a few special places I'd like to recommend. The one thoroughly picturesque place in the Bordeaux region, for example, is the town of Saint-Emilion. Great wine has been made there since Roman times and, despite its proximity to the Atlantic, the place still has a Mediterranean look, thanks to steep streets and red-tiled roofs. Again, the Moselle valley (Mosel, as the Germans spell it) is picture-book wine country: small towns with half-timbered old houses tucked between the meandering river and the tall, vine-covered slate hills. And, combining the French and the German, there is Alsace, best approached by way of Strasbourg, on the Rhine.

The language and the style of dry white wine are mostly French whereas the cuisine, the village architecture, the grape varieties and the fruit brandies seem more Germanic. Alsatian wines — notably riesling and gewurztraminer — are not as well known as they deserve to be in this country, and what better way to discover them than on the spot?

Some general advice: unless you have the leisure to figure out local trains and buses and are willing to do some serious walking, a car is needed in most of the wine regions. Since European laws about drunk-driving are strictly enforced, don't be bashful about spitting out wine you are tasting. There are usually spittoons in the tasting rooms, and in the more traditional cellars you can spit on the sawdust-covered floors. Cellars and wineries are usually damp and cool, so dress accordingly.

Although many places now welcome off-the-street visitors, it is always a good idea to call a day or two ahead and to show up for your appointment since someone on the small staff may have been assigned to show you around. Much of the export trade is conducted in English, but don't assume that your guide will know the language. When timing your visits, remember that the two or three-hour lunch break is still common in much of Europe south of the Rhine.

The best place to begin planning such a trip is in the pages of Anthony Hogg's *The Winetaster's Guide to Europe* (Dutton, \$17.50; paperback, \$8.95). It describes, in detail, 300 of the better-known wineries open to the public and includes a good deal of useful background information.

The books to take with you are both by Hugh Johnson: his *Pocket Encyclopedia of Wine* (which identifies most of the names you are likely to encounter) and a paperback edition of his classic *World Atlas of Wine* — perhaps the most useful book ever written on the subject (the maps are extraordinary, often so detailed that you can follow footpaths through the vineyards).

In France, you might want to add the red-covered Michelin guide — the green ones are purely sightseeing guides — since it includes good city maps as well as lists of hotels and restaurants, with stars and prices. In rural areas, the regional series of Michelin maps will save you much time and perplexity.

Finally, there is some reading you might do in advance. Frederick Wildman's *A Wine Tour of France* is a bit out-of-date in details but has never been surpassed in conveying the pleasure of wine-related travel. And Alexis Lichine's *Guide to the Wines and Vineyards of France*, besides being a standard work on the subject, includes much useful advice on where to stay and dine. □

Charles Calhoun is a free-lance writer based in Bar Harbor, Maine.

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MARILYN TULLY

THE STARS & YOU

Aries (March 21 - April 19)

To travel to your place of origin or what you consider home ground can be very stimulating this month. You may feel a need to change conditions around your home, to move or to expand for more convenient living. Begin plans now and you will be able to follow through during the next two months. Signing partnership papers, changing wills and rearranging joint finances require your immediate attention. Be generous with your worldly gifts, you will be rewarded in other ways. Conflict with these arrangements can arise on the 4th, but will be resolved on the 17th. With these details behind you, the second half of the month is full steam ahead with your new projects and adventures. Travel to foreign countries, involvements in educational tours, or sharing your personal experience in matters related to travel and new projects keep your agenda full.

Taurus (April 20 - May 20)

Visits to or from siblings set the pace for the month. A family gathering on or around the 10th can be exciting and can highlight the summer. Family connections can change your career direction or add to your potential income as joint projects are worked out through these meetings. Follow your instinct; get involved only if it feels right. Don't get carried away with the moment; give yourself some time to think it over when the din has died down. Sagittarians can be key persons in making the new idea work. The second half of the month is spent on a health or body improvement plan. Spas, outdoor vacations, hiking, camping, and water sports should appeal to the nature-loving Taurus as a way of improving and maintaining health. Set the example for family members with your health-oriented plans. A special meeting on the 12th can lead to romance.

Gemini (May 21 - June 20)

This month you find your interest lies in increasing your financial future. Home products, real estate, decorating and creative arts are areas to consider for business investments. You can be the key person in bringing together a group of talented people to work on a financially rewarding joint project. Expect some delays in getting it off the ground, but it can work. The 8th and 9th are good days to put your plans into action. You are a little more settled than usual and feel like making deeper commitments to family and loved ones. After the 16th you could become overly generous, promising more than you can fulfill or spending more than you can afford. Play it cautious until the mood passes and you can consider major purchases seriously. Family members are especially likely to talk you into investments you don't want. Learn to say no.

Cancer (June 21 - July 22)

Retrace your steps from the last few months where work is concerned and you will find clues that can set things right again. Most Cancers are complaining that working conditions have been chaotic. Reorganization is definitely necessary, but it will be for the better. Because more behind-the-scene changes are happening this month, you can count on everything falling into order in August. If you have been considering a change of residence, job or career, now would be the time to make the necessary move. Wait for the 16th, when new information will clarify matters and help you make decisions. Contracts signed on that day will be to your benefit. Take advantage of your chance to expand your horizons and interest in the fields of publishing, teaching, travel, health-care institutes or other cultural organizations. Health improves during this period.

Leo (July 23 - Aug. 22)

Your good luck and charm can take you far this month. Opportunities to travel with a loved one, meet new romantic interests, celebrate with young people and generally indulge in the pleasures of life are yours for the taking. Past commitments are being broken, so be sure you get your priorities straight and don't end important relationships too easily. Artistic and creative pursuits, tours, lectures and movies geared toward the fine arts fill your immediate needs. This month you benefit from speculation, or unusual investments. Business and pleasure mix in exciting ventures. Finalizing plans should wait until after the 16th, when more information will be available. Private personal relationships can be unexpectedly exposed, so be sure you keep everything on the up and up. An argument develops on the 28th when your views or ethics are questioned.

Virgo (Aug. 23 - Sept. 22)

Your new desire for freedom can be causing emotional upheaval in your home life. Outside interests may threaten your important relationships now, so be sure you know what you are doing. Business changes may cause you to consider a change of residence. It can work! Consider it seriously. If you decide not to move, use the influence to improve your present residence; time is favorable for home improvement projects, landscaping and general change of atmosphere. Your responsibilities will increase in work or job-related areas. Hired help can place stress on your daily life, and there could be need for reorganization — hiring new employees or firing old ones. You could experience unnecessary worry about your financial situation. Be more realistic — you are worrying for nothing. Join family and friends in some distant place to celebrate the season.

Libra (Sept. 23 - Oct. 22)

Your increased sense of responsibility is now beginning to pay off. Having completed old cycles in your life, the new directions are beginning to take shape. To achieve some of your goals you still need further education or training, so now is the time to study, take correspondence courses, or actually go to classes if time allows you to do so. Don't let inspiration and opportunity pass unheeded, as you will have regrets in the future. Your ideals and views have been changing over the last year and you will need to catch up with yourself on the practical level. Don't be surprised if you find yourself studying astrology or one of the occult subjects, as you are more open to new ideas and thinking now. The love triangle which develops during the first week of the month should be nipped in the bud, or the problem gets out of hand by the end of the month.

Scorpio (Oct. 23 - Nov. 22)

You have a rare opportunity to penetrate the reaches of the subconscious and gain important information about life in general and yourself in particular. Your intuition is working and the clues are on target. You could discover you have valuable information that can be marketed for power or money. Recent losses will fade as you feel new optimism toward your business affairs. It is a good time to apply for government grants or loans, or make contributions to your personal cause. You could be offered opportunities by educational organizations or religious groups. Continue to cover yourself for erratic fluctuations in your financial affairs until late in the month. Your financial resources could also include insurance, inheritance and funds from partnerships. On July 9th you get the final answer on that personal commitment you have been longing for.

Sagittarius (Nov. 23 - Dec. 21)

You have spent a great deal of the recent past developing friendships with powerful and influential people and now you receive the rewards. The opportunity to change your life in a meaningful way can come through these connections. You leave the old methods behind you, sever unnecessary ties and move into a new phase of your life. Some Sagittarians receive grants or government funding during this time. Research projects, scientific pursuits or the legal professions are highlighted for work or for investments. Since your self-confidence is restored, you could develop an interest in education, religion or philosophy. Travel highlights the month - possibly for business and educational purposes. A strong desire for freedom can overtake your more sensible side during this period, so learn patience. Tendency to gain weight could have you frustrated.

Capricorn (Dec. 22 - Jan. 19)

Much is going on in your private life that has you on edge. You may be experiencing revelations that change your attitude and motivations. A close associate or loved one reveals secrets that cause you to re-evaluate your role in the relationship, but much constructive work has already begun on the future of the association. Illness of a family member can be involved. Because your professional responsibilities increase, it is necessary for you to take more control and be more personally involved in the daily details of your financial life. Group activities you are involved in require more time and effort. Volunteer work increases as you are asked for your expertise, time and further commitment. Get your priorities straight. You are under too much stress and you need to lighten your load. You will get away for a few days by yourself between the 20th and 23rd.

Aquarius (Jan. 20 - Feb. 19)

Many new friendships are being established now that will last you a lifetime. Unusual conditions are bringing these new people into your life, creating new partnerships and changing your long-range goals. Corporate finance, banks or partnership funds can back your new cause. Unexpected good luck is with you in this department. You can achieve long-standing personal goals and objectives during this time. Your social circle will increase and you will meet powerful and influential people. If you have not already been involved in affairs of the occult you will find yourself involved now, either through your association with others or through your own interest. You can expect financial affairs to increase as well. Benefits through gifts, joint finances, tax benefits, insurance or even government grants can be expected. Full moon on the 25th ends troubles.

Pisces (Feb. 20 - March 20)

You enjoy increases in ambition, power and status, both professionally and publicly this month. Your associations with churches, schools, health institutions or cultural groups will bring benefits. Travel involving business, instruction or lectures becomes necessary. Legal matters concerning joint finances, corporate financial affairs, legacies or wills also can require travel or long-distance communications. Planning ahead now on tax matters is necessary to save future trouble. Your chance for public recognition and a glamorous career highlight the month. Your involvement in the arts, music or acting can be the medium through which you achieve success. If you are just beginning a career, consider the practical side as well: you may be too idealistic. You have opportunities for financial backing. Ask for what you want on the 20th and you get it. □



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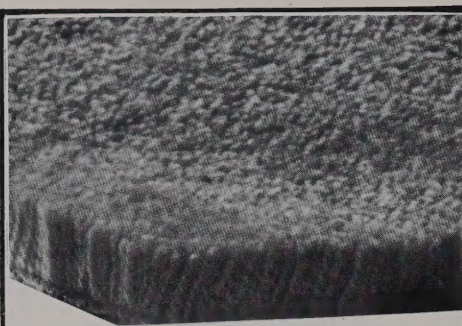
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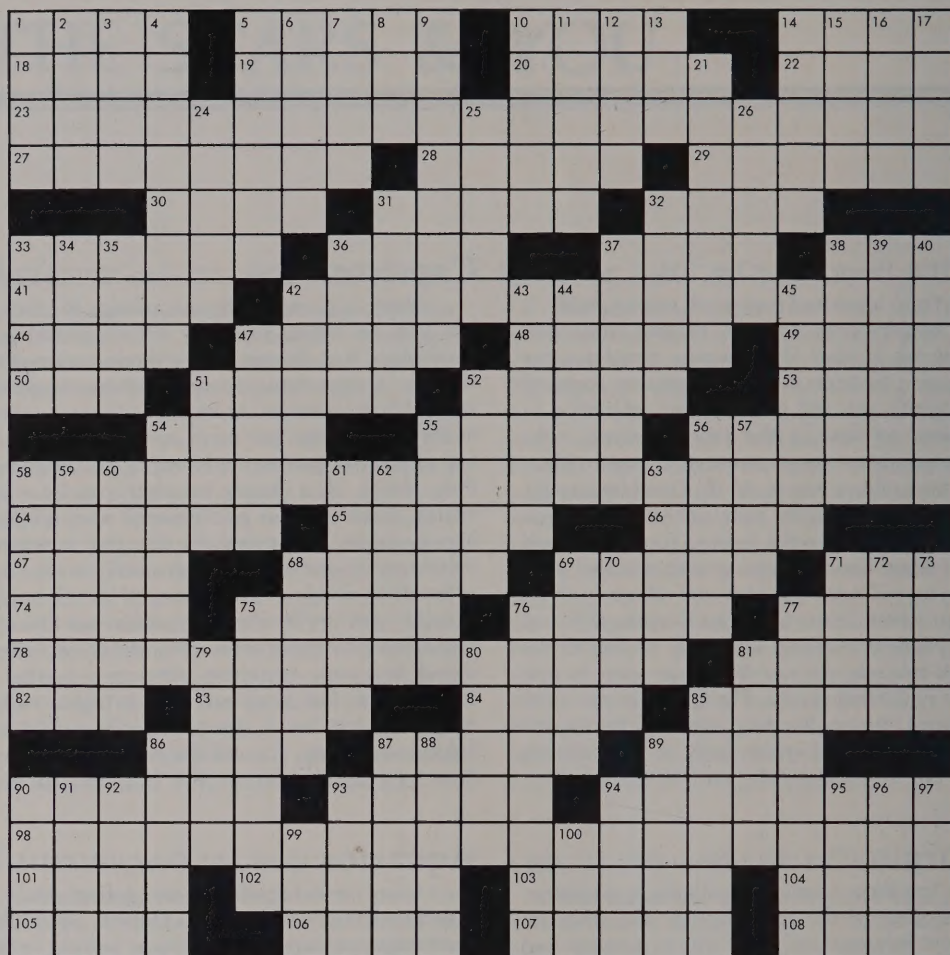
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The Fourth

BY WILLIAM LUTWINIAK



SOLUTION ON PAGE 64

ACROSS

- 1 Levantine ketch
- 5 Gaucho gear
- 10 Croak
- 14 Induce ennui
- 18 Proceedings
- 19 Olfactory input
- 20 British —
- 22 Cornflower
- 23 Phrase from 1776
- 27 Certain athletes
- 28 Fjord
- 29 Mr. Dangerfield
- 30 Adolescent
- 31 Get on, time-wise
- 32 Aficionados
- 33 Shore
- 36 Little bit
- 37 Et —
- 38 Environmental prefix
- 41 Use
- 42 July 4th
- 46 Too bad!
- 47 Farm units
- 48 Relocates
- 49 Blue pines
- 50 Fourposter
- 51 E.T., e.g.
- 52 Durable plants
- 53 "Play It — Lays"
- 54 Heraldic bearing
- 55 Largest asteroid
- 56 Lethargic
- 58 Poem of 1814
- 64 Henry VIII's chancellor
- 65 Stickum
- 66 Pickable
- 67 "The — Love"
- 68 "Pagliacci" role
- 69 Goes by jet
- 71 Tribulation
- 74 Mrs. Chaplin
- 75 Songbird
- 76 Jib and spanker
- 77 GI fare
- 78 Poet of 1814
- 81 Forage
- 82 Thickhead
- 83 Can't abide
- 84 Olympian
- 85 Tray-trotter
- 86 Succotash item
- 87 Mercurial
- 89 Robbed of
- 90 Melon
- 93 Bo of "Ten"
- 94 Chemical compounds
- 98 Phrase from 1776
- 101 Enlist again
- 102 Crypt
- 103 — Island
- 104 Golden Rule word
- 105 Reno exports
- 106 Had a look
- 107 Crosscut
- 108 "— of Eden"

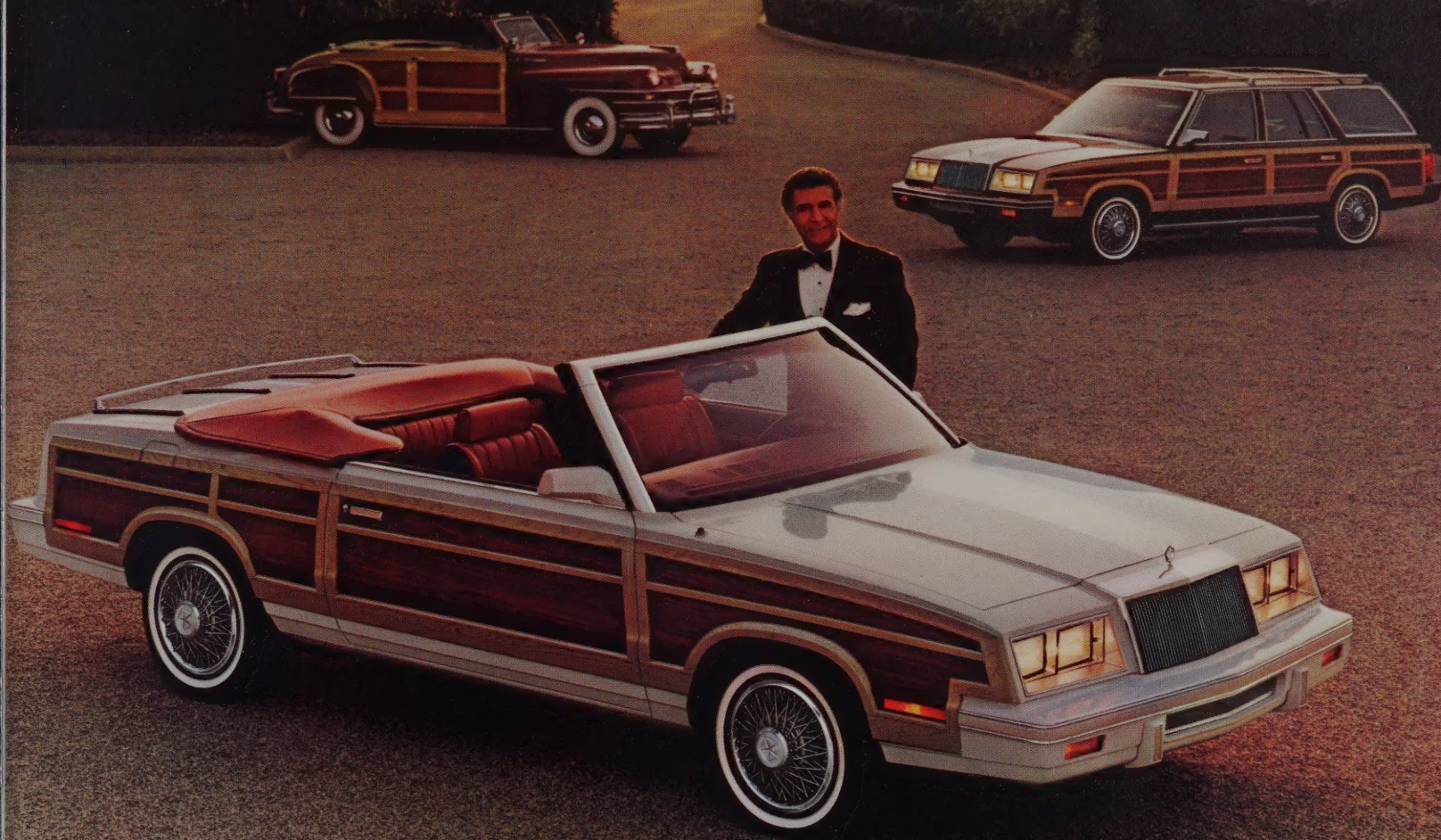
DOWN

- 3 Docket entry
- 4 NHL team
- 5 Precluded
- 6 Mr. Welles
- 7 Gehrig and Costello
- 8 Pierre's pal
- 9 Surfeits
- 10 Mannlicher, e.g.
- 11 Whey-faced
- 12 Louver
- 13 Pizzazz
- 14 Lashes
- 15 Trek-power
- 16 Bullish time
- 17 No problem
- 21 Disables a joint
- 24 Topple
- 25 Available
- 26 Architectural order
- 31 Drake green
- 32 Absquatulates
- 33 Mop
- 34 Flooring
- 35 Interpret
- 36 Respecting
- 37 Enjoin
- 38 Menlo Park great
- 39 Smock
- 40 Seafood
- 42 Less cordial
- 43 Surface
- 44 Prose work
- 45 Miss Stritch
- 47 Moderate
- 51 TV's Johnson
- 52 Slow, in music
- 54 Welsh bard
- 55 Vegas feature
- 56 Show biz awards
- 57 Lights out
- 58 ——— kind (pair)
- 59 Tributes
- 60 Obraztsova and Verdugo
- 61 Scanty
- 62 Stampede
- 63 Matter-of-factly
- 68 Jai alai gear
- 69 Pretended
- 70 Taradiddles
- 71 Reporter's query
- 72 Seepage
- 73 Aquarian prop
- 75 Black gibbon
- 76 Picket line
- 77 Find the flaws
- 79 Salad item
- 80 Thin down
- 81 Booboo
- 85 Joined permanently
- 86 Lighting
- 87 "Superman" star
- 88 Traced a curve
- 89 — la Paix
- 90 Give a rap
- 91 Ma Bell's boy
- 92 Pivot
- 93 Large cart
- 94 Cache
- 95 Bonito
- 96 Beanery neon
- 97 Casino machine
- 99 Exist
- 100 Exclamation

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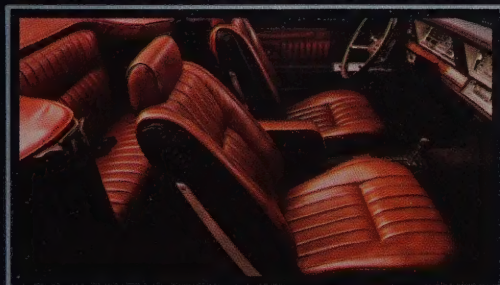
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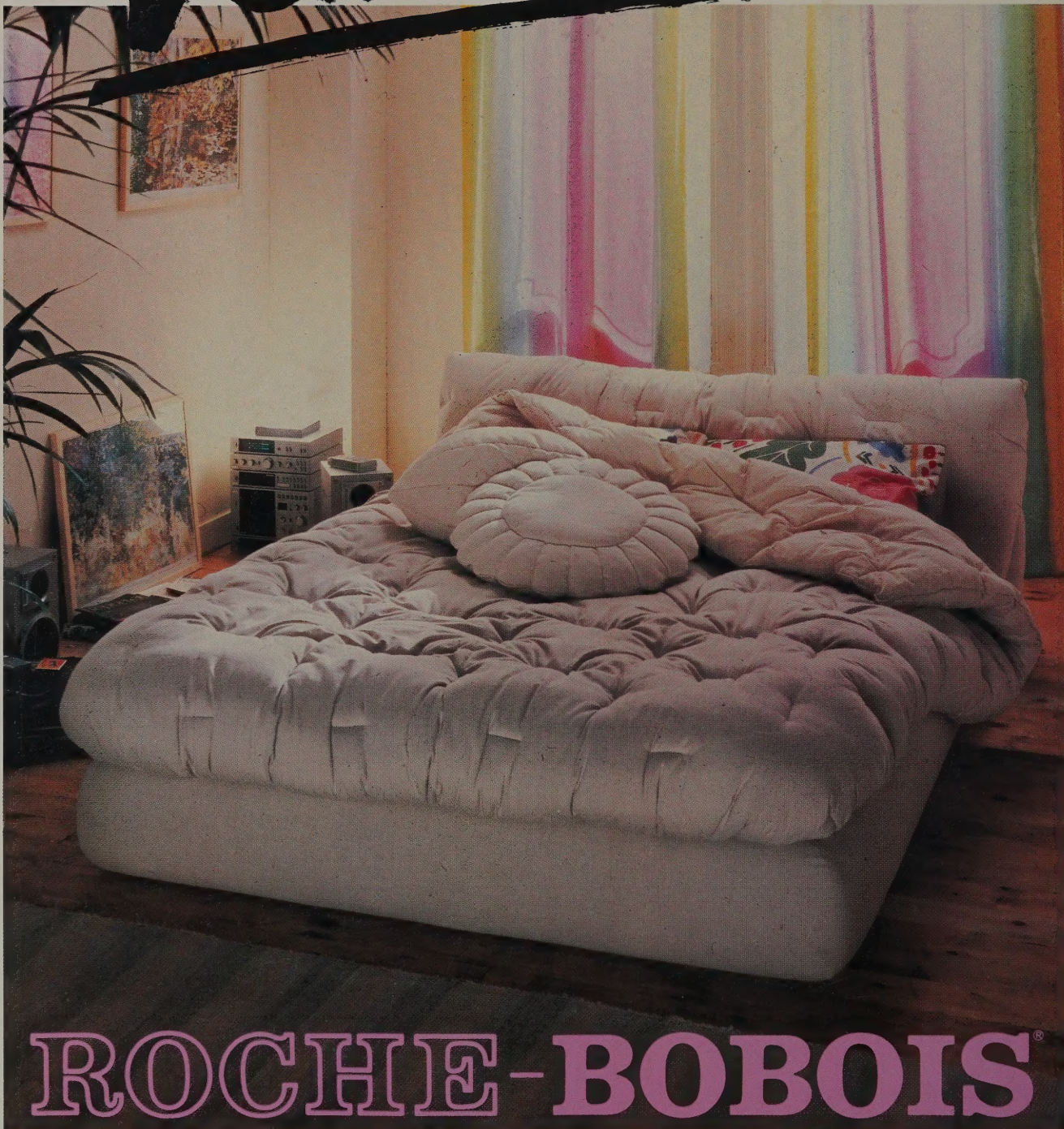
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